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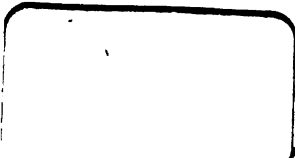
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1913



WE, the Beloit Federation of Women, send forth our little book, a messenger of good cheer and good counsel to the homes of our city. Therefore, we dedicate it, as we must ever dedicate our labors, our high hopes, our unending loyalty, to Beautiful Beloit, which is, and is to be!

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Errata.

Page 33. Raisin Bread. Add 1 cup milk.

Page 60. Mountain Pound Cake: Omit line three and insert:
½ teaspoon soda, 1 teaspoon cream tartar. Sift soda

Page 100. Ham Souffle: Read, one CUP cooked minced ham.

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Beverages.

COFFEE.

For each person allow 1 tablespoon of coffee, and $1\frac{1}{2}$ cups water; always allowing an extra spoon of coffee. Break into a cup, 1 egg, shell and all and beat a little. Pour into it $\frac{3}{4}$ cup of cold water; use enough of this to moisten the coffee to be used. Have the water freshly drawn and boiled, and the coffee pot thoroughly clean and hot. Put the moistened coffee into the pot and add as many cups of boiling water as there are persons to be served. Let it come to a boil stirring once or twice. Add a little cold water and drain off as soon as settled. 1 pound of coffee will make enough for forty persons.

Mrs. C. H. Menzie.

TEA.

Freshly boiled water, a teapot scalding hot and your favorite brand of tea. A teaspoon of tea to 4 persons. Pour boiling water on the tea and let it stand from 2 to 5 minutes and serve.

CHOCOLATE.

Two squares Baker's chocolate, 3 tablespoons sugar, pinch of salt, 1 teaspoon corn starch. Mix together with a little hot water then add a pint of boiling water and cook well for 15 minutes, add 1 pint of hot milk and serve with whipped cream. In making a large amount, cook well for 10 or 15 minutes then place in fireless-cooker for 2 or 3 hours, adding the hot milk just before serving.

Mrs. H. L. Hulburt.

CHOCOLATE.

Use 2 squares chocolate, 3 tablespoons sugar and a

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pinch of salt; dissolve in 2 tablespoons hot milk; pour in slowly 1 quart boiling milk. Cook in double-boiler 2 hours. Serve with whipped cream or marshmallows.

EGG CHOCOLATE.

Two squares chocolate, $\frac{1}{4}$ cup sugar, pinch salt, $\frac{1}{2}$ teaspoon corn starch. Add 1 pint boiling water, let simmer $\frac{1}{2}$ hour. Add 1 pint hot milk and bring just to a boil. Beat well with egg beater. Put a well beaten egg in chocolate pot, pour chocolate over it and serve. Cocoa may be made in the same way, for people who cannot take boiled milk. Try making chocolate early and keeping it hot in the fireless-cooker until wanted.

ICED TEA.

Four teaspoons tea, 4 cups boiling water. Let stand covered about 10 minutes and pour from grounds. Allow a slice of lemon to each glass. Fill glasses $\frac{1}{4}$ with cracked ice. Sweeten to taste and fill while effusion is still quite warm; a sprig of mint may also be used. Russian tea may be served either hot or cold with lemon in place of cream. Drop a clove in if liked.

ICED COFFEE.

Many good drinks may be made from cold coffee. Fill a glass $\frac{1}{2}$ full of coffee and fill up with rich milk or cream. Serve clear with spoon of whipped cream on top. A tablespoon of ice cream is a tempting addition. Serve with a slice of orange and sugar if desired.

LEMONADE.

One quart of freshly boiled water, 3 lemons, using the rind of one lemon, peeled very thin thus getting the yellow

outside, 3 ounces of sugar, put into a jar, then pour on the boiling water. Let stand covered until cold.

EGG LEMONADE.

Juice of 1 lemon, 1 tablespoon powdered sugar, 1 fresh egg. Put in large glass and fill with water, shake thoroughly and strain into 2 small glasses.

FRUIT PUNCH.

Twelve lemons, 2 pounds sugar, dissolved in 6 quarts water. Add any kind of fruit juice, until you have the desired strength.

Mrs. Frank Sanford.

FRUIT PUNCH.

Four lemons, small cup sugar, 1 pint water, juice and pulp of 6 oranges, 1 heaping tablespoon grated pineapple. Pour on block of ice and just before serving add 1 quart Apollinaris water.

GRAPE JUICE PUNCH.

One pint grape juice, 1 cup sugar, juice of 1 orange and 3 lemons, 1 quart water. (Charged water makes it better) Add thin slices of orange and pineapple.

RECEPTION PUNCH.

Make syrup of 4 cups water and 4 cups sugar. Cook 15 minutes. Cool and add juice of 6 oranges and 4 lemons, 1 pint strawberry juice or crushed fresh berries, 4 bananas mashed and 1 cup strong tea. When ready to serve add 6 quarts cold water, 1 bottle Apollinaris and 2 bananas sliced very thin.

GINGER ALE PUNCH.

Juice of 3 oranges, juice of 3 lemons, 1 cup sugar, $\frac{1}{2}$ cup water. Make a syrup of the sugar and water. When

cool pour on the fruit juice and let stand 2 hours. Add a few mint leaves if desired. When ready to serve add 6 small bottles of ginger ale or 3 pints of Apollinaris water.

Mrs. A. S. Thompson.

ORANGE SHRUB.

Juice of 6 oranges and 3 lemons, 1 dozen seeded grapes cut fine, and about the same amount of pineapple cut fine, also a few Maraschino cherries. Dissolve 1 pound sugar in 4 quarts of water and add to above. Serve very cold.

Mrs. Frank Sanford.

PINEAPPLE SHRUB.

Pare fresh pineapples and cut in small pieces. Put in dish and sprinkle with powdered sugar. For each pineapple pour on 2 quarts boiling water. Cover until it cools, pressing fruit occasionally. Set on ice. Serve with sugar and chopped ice.

LEMON FRAPPE.

One dozen lemons, 1 pint cold tea, 1½ pounds granulated sugar, 3 oranges, 1 bottle Maraschino cherries. Make tea by steeping 1 heaping teaspoon tea. Add sugar boiled to a syrup. Add any fruit juice you prefer. Reduce to desired strength with water and chopped ice.

E. N. M.

SODA WATER.

Four cups sugar, whites of 3 eggs, 2 teaspoons tartaric acid, 2 tablespoons flour, 2 quarts water and juice of 2 lemons. Boil a few minutes and flavor to taste. When used take ½ teaspoon soda dissolved in ½ glass water. Add 2 tablespoons of the mixture and it will foam to the top of the glass.

SASSAFRAS MEAD.

To 2 quarts boiling water add $3\frac{1}{2}$ pounds brown sugar, $1\frac{1}{2}$ pints molasses, $\frac{1}{4}$ pound tartaric acid, and 1 cup sassafras bark, which has been bruised and steeped in 1 pint water or $\frac{1}{4}$ ounce essence of sassafras. Mix all thoroughly, put in bottle, cork tightly and keep in cool place. To serve put a tablespoon or more of the mead into a glass of cold water and stir into it $\frac{1}{2}$ teaspoon soda. A refreshing and delicious beverage.

BLACK RASPBERRY SHRUB.

To 3 quarts raspberries, add 1 pint vinegar and let stand 24 hours. Strain, add to each pint a pound of sugar. Simmer for $\frac{1}{2}$ hour and skim clear. Seal while hot. Red raspberries, blackberries and currants can be treated in the same way. 2 tablespoons to a glass of water.

Mrs. Gorham.

GRAPE JUICE.

Wash and stem Concord grapes and cover with water, scald and strain. To each quart of the juice add 1 cup sugar, let come to a boil; bottle and seal.

GRAPE JUICE.

Mash 10 cups Concord or mixed varieties of grapes and cook in 3 cups water, strain, add 3 more cups water to the grapes and cook and strain again. To this juice add 2 cups sugar, boil 5 minutes. Skim and seal while hot. Serve with sugar and lemon juice or sprig of mint and thin slice of lemon.

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GOOD BREAD.

One pint whole milk, 5 cups Occident flour, 1 heaping tablespoon lard, 1 tablespoon sugar, 1 teaspoon salt. Break 1 yeast cake into pieces, add 1 teaspoon sugar, $\frac{1}{2}$ teaspoon salt and pour over this $\frac{1}{4}$ cup of warm water. Scald milk and cool; reheat and pour onto lard, sugar and salt; when lard is melted beat in 2 cups flour, beat well for a few moments and add yeast which has soaked a short time until it is foamy, then the balance of the flour. Stir it in well and turn onto floured board and with a spatula cut in enough flour so you can work it into a soft ball. Set to rise well in a warm place. Cut into 2 loaves, work it into shape, put in medium sized pans. When doubled in size, place in a hot oven for 5 minutes. Then lower the heat and bake about 45 minutes. Turn off the gas and let stand in oven about 10 minutes. Turn onto a cloth on a cooler, cover well with the cloth. E. W. Ervine.

MILK BREAD WITH POTATO SPONGE.

Two potatoes, 1 tablespoon salt, 1 quart milk, 1 cup of yeast or half a compressed cake. Pare potatoes, boil in a quart of water until tender. Put 1 cup flour in bread pan, pour over it 1 cup of boiling potato water and beat quickly; mash the potatoes through a colander into this batter and beat again until smooth. When lukewarm add

yeast and salt. Mix, cover and stand in a warm place over night. In the morning scald the milk and when luke warm add to it sufficient flour to make a batter; then add potato sponge. Mix well and set away until very light. Then add sufficient flour to make a dough. Take it out on baking board as soon as it is stiff enough to do so and knead quickly and gently until the dough is perfectly smooth and will not stick to board or hands. Cut into quarters. Mould into loaves, place in greased pan, cover, let rise and bake.

Mrs. Rorer.

BREAD IN A MIXER.

Break 1 compressed yeast cake into 1 cup warm water, sprinkle over it 1 heaping tablespoon sugar and let stand until yeast comes to top (about 5 minutes). In the mixer put 1 quart quite warm milk or water, 1 tablespoon salt, 2 tablespoons lard. Add yeast and 3 quarts flour and stir in mixer 5 minutes. Set in warm place. When doubled in bulk it may be made at once into loaves, but bread is finer and better to stir again for 3 minutes, let double and then make into loaves. Let rise until light about $\frac{3}{4}$ of an hour and bake $\frac{3}{4}$ of an hour if loaves are medium size. 1 hour if large.

EASY BREAD MAKING.

Break compressed yeast cake into a cup of warm water with a heaping tablespoon of sugar. Let stand until yeast comes to top. Scald 1 pint milk and add 1 large tablespoon of lard. Let this get luke warm, then add 1 cup warm water, 1 large tablespoon salt, the yeast and enough flour to knead into a hard loaf. Knead until it does not stick. Then rub lard on the top so it will not form a crust.

Mrs. Chas. Jones.

SALT RISING BREAD.

At noon take 2 medium sized potatoes sliced thin, 2 tablespoons corn meal, 1 teaspoon sugar and 1 teaspoon salt. Over this pour a quart of boiling water. Let stand in warm place until morning. Strain liquid off this and add 1 scant teaspoon soda and $\frac{1}{2}$ scant teaspoon salt. Flour enough to make stiff batter. Let rise to double its size in warm place. Take 1 pint scalded milk, 1 pint boiling water, 1 tablespoon lard and make stiff batter and add sponge and mix into loaves. Let rise double in size and bake 45 minutes. Mrs. F. Sanford.

KENTUCKY ROLLS.

One and one-half cups of flour, 1 cup of mashed potato, 1 cup scalded milk, a scant $\frac{1}{2}$ cup of lard, 2 eggs beaten separately, 2 tablespoons of sugar, 1 teaspoon salt, 1 cake of compressed yeast dissolved in $\frac{1}{2}$ cup of warm water. Mix very light and set to rise 2 hours, then knead into a soft dough by adding 1 quart of flour. Let rise again for 2 hours, then knead smooth and shape into rolls—finger rolls preferred. Let rise until light and bake in a quick oven. Mrs. A. P. Douglas.

PARKER HOUSE ROLLS.

Three cups boiled milk. 1 cup lard. 1 cake compressed yeast. 1 teaspoon salt. 1 quart flour. Add salt to flour and rub in the lard with the hand. Let the milk cool. Add the yeast and make a sponge with the flour and lard. Beat hard for 10 minutes. let rise: when light add 2 tablespoons powdered sugar and just enough flour to knead 20 minutes on the board. Let rise again. When light roll out with a rolling pin until $\frac{1}{4}$ inch thick, and cut out with a biscuit cutter. Pull out each one long and

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lap over like a turn-over. Place in each one a piece of butter the size of a pea, before lapping. Put on a tin, but do not crowd. When light bake in a quick oven. Ro'ls to be served at 6 o'clock P. M., should be sponged by 8 A. M.

Mrs. C. A. Emerson.

ROLLS.

Three tablespoons butter, rub into 6 cups flour, put in a deep bowl, make a well in center and add 2 cups milk, scalded and cooled, 1 teaspoon sugar, 1 teaspoon salt, 1 cake compressed yeast broken into bits. Let stand not mixed for 4 hours. In cold weather can stand over night. Then beat well for 5 minutes, add more flour and knead 5 minutes on moulding board. Let rise in warm place until light. Cut into shape, add a bit of butter to each roll. Let rise and when light, bake about 20 minutes in hot oven.

Mrs. L. J. Rogers.

HOT CROSS BUNS.

To 1 cup of scalded milk add $\frac{1}{4}$ cup sugar, 2 tablespoons butter and $\frac{1}{2}$ teaspoon salt. When it is luke warm add $\frac{1}{2}$ compressed or 1 dry yeast cake dissolved in $\frac{1}{4}$ cup warm water. Also add $\frac{3}{4}$ teaspoon cinnamon, 3 cups flour, 1 egg well beaten. Mix these well and add $\frac{1}{2}$ cup seeded and chopped raisins and currants mixed. Let rise well until light, shape into buns like large biscuit, leaving space of 1 inch between and let them rise again. Brush over with beaten egg and bake about 20 minutes. When cool make frosting in form of cross on the top or cut a cross in each bun just before baking and scatter sugar over when serving them. A glaze of milk and melted butter can also be rubbed over when they are just ready to take from the oven.

S. L.

BREAD SPONGE RUSK.

One pint bread sponge, 1 cup scalded milk, 2 eggs, $\frac{1}{2}$ cup melted shortening, 1 teaspoon salt, 1 tablespoon sugar. Beat together, add flour for soft dough, let rise, work down, and let come up again. Make into forms size of an egg. Let rise to twice its size or very light and bake in medium oven. Brush with melted butter and sugar. Makes about 2 dozen rusk. C. W. G.

PENNY BUNS.

Dissolve in 2 cups boiling water, 2 tablespoons lard, 1 tablespoon salt, $\frac{1}{2}$ cup sugar. When cool add 2 eggs, 1 yeast cake in 1 cup water. Stir stiff with flour and knead. Put in warm place to rise. Cut down. If wanted for breakfast put in muffin pans the night before and bake 15 minutes in hot oven. This mixture will keep a week if cut down occasionally and kept in ice box.

Mrs. Lee Burr.

GERMAN COFFEE CAKE WITH YANKEE TOUCH.

One cake yeast dissolved in $\frac{1}{4}$ cup warm water, pinch salt, 1 tablespoon sugar. Stand in warm place until it foams. Make sponge with 1 pint of milk, scalded and cooled, and add 3 cups flour. Let rise in warm place covered. Take 1 cup sugar, 1 cup butter creamed and add to sponge. When light add 1 egg, a few raisins, a little citron cut fine. Add 3 more cups flour. Beat and beat. The more beating the finer grained will be the cake. Put in well greased dripping pans, not an inch thick and let rise again. This amount makes 2 large pans and 1 smaller one. Now prepare the top, $1\frac{1}{2}$ scant cups sugar, 1 teaspoon cinnamon mixed. When light spread over top 2 eggs beaten light. (1 egg will do) and a little cream.

Then sugar and cinnamon. Finish with $\frac{1}{2}$ pound walnuts chopped fine. Bake about 20 minutes. Will cut into 40 generous pieces. Can be freshened by heating in oven, covered.

Mrs. H. Rosenblatt.

COFFEE CAKE.

One quart yeast sponge, 1 teacup of sugar, 1 egg well beaten, $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ cup water, $\frac{1}{2}$ cup of shortening, (half butter and half lard,) one cup currants. Make the dough soft and set to rise. When it has risen roll out thin and let it rise in pans. Before putting in oven sprinkle with melted butter and with sugar and cinnamon.

C. Turner.

GERMAN COFFEE CAKE.

One cup bread dough, add 1 tablespoon butter, 2 tablespoons sugar, a few raisins. Put in pan and let rise until very light, 2 hours or more. Spread melted butter on top, then sprinkle with cinnamon and then sugar. Bake about $\frac{1}{2}$ hour.

Mrs. Nelson.

COFFEE BREAD.

One and one-half cups milk, scald, 1 cake yeast in $\frac{1}{2}$ cup water. Add flour to make stiff batter. When light stir in $\frac{1}{2}$ cup butter melted, $\frac{1}{2}$ cup sugar, 1 teaspoon salt, 1 egg beaten. Make into loaf with about 2 cups of flour. Let stand until light. Then cut in half and roll out with rolling pin. Dot raisins around and roll up like jelly roll and put in pans. When light brush with melted butter. Sprinkle sugar and cinnamon on top. Bake 1 hour in slow oven.

Mrs. Loar.

CINNAMON BUNS.

Scald 1 pint of milk, with $\frac{1}{2}$ cup sugar, 2 heaping tablespoons butter. When luke warm add 1 cake compressed yeast dissolved in warm water, 3 eggs, 1 teaspoon

cinnamon. Flour to make a stiff batter. Let rise until very light. Add $\frac{1}{2}$ cup currants. Knead lightly. Stand again until very light. Roll $\frac{1}{2}$ inch thick. Spread with butter and sprinkle with sugar and cinnamon. Roll up, cut an inch thick. Sprinkle again and stand until very light before baking.

OAT MEAL BREAD.

One quart boiling water, 1 dessert spoon salt. Stir in 1 cup oat meal. Let cool, then add $\frac{1}{2}$ cup shortening, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cake yeast dissolved in $\frac{1}{2}$ cup water, $\frac{1}{2}$ cup nut meats and as much wheat flour as you can stir in with spoon. Let rise; put in pans with spoon. Do not knead. Let rise again and bake. This makes 3 good sized pans.

Mrs. A. C. Helm.

NUT BREAD.

One cup oat meal, 2 cups boiling water, 1 tablespoon lard, $\frac{1}{2}$ cup brown sugar, 1 cup walnut meats, 1 quart white flour, $\frac{1}{2}$ cake compressed yeast, $\frac{1}{2}$ cup warm water, $\frac{1}{2}$ teaspoon salt. Melt lard in boiling water. Pour over oat meal. When luke warm, add sugar, salt and yeast dissolved in warm water. Stand over night, in morning add nuts chopped and flour to mold. Makes 2 large loaves.

Mrs. G. H. Rosenberg.

OAT MEAL BROWN BREAD.

Two cups of oat meal, 1 teaspoon salt, 1 tablespoon lard, $\frac{1}{2}$ tea cup molasses. Pour 1 quart boiling water on the above mixture and let stand until cool. Then add 1 compressed yeast cake and make into soft loaf. Let stand over night. In morning put into tins and bake when light. Makes 3 loaves.

Mrs. H. P. Tower.

CORN BREAD WITH SPONGE.

One cup of corn meal scalded well, using as much

boiling water as is necessary to scald it. $\frac{1}{2}$ cup sugar, 1 egg, 1 teaspoon butter (soft), $1\frac{1}{2}$ teaspoon baking powder. When corn meal cools add that and other ingredients to 1 pint of bread sponge. Stiffen with white flour. Make into loaves. Let rise and bake slowly.

Mrs. Collie.

POTATO BISCUIT.

Three medium sized potatoes, 2 eggs, 2 cups sweet milk, $\frac{1}{2}$ cake compressed yeast, 1 tablespoon lard, 1 tablespoon of butter, 1 tablespoon sugar, 1 teaspoon salt. To a little of the milk add yeast cake to dissolve. To remainder of the milk add butter and lard and heat enough to melt. Let cool. Mash the potatoes very smooth. Add eggs well beaten, then sugar, salt and milk. Then stir in flour and mix until smooth. If wanted for tea set sponge at 11 A. M., and at 4 P. M., roll out dough about an inch thick. Cut with biscuit cutter and place on tins about an inch apart. Let rise until 10 minutes of tea time then bake in a quick oven.

Mrs. Hammond.

GRAHAM NUT BREAD.

One pint sour milk, $\frac{1}{2}$ cup sugar, 1 teaspoon salt, 2 level teaspoons soda, 2 cups graham flour, 1 cup white flour, $\frac{1}{2}$ cup walnut meats, $\frac{1}{2}$ cup raisins. Mix in order given, first putting nuts and raisins through the meat grinder. Put in bread pans. Let stand 20 minutes. Bake 1 hour in moderate oven.

Mrs. E. F. Hansen.

NUT AND RAISIN BREAD.

Four cups white flour, 1 teaspoon salt, 4 rounding teaspoons baking powder, $\frac{1}{2}$ cup sugar. Sift above ingredients and add: 1 cup raisins, 1 cup nuts, 2 cups milk. Let rise for 20 minutes. Bake $\frac{3}{4}$ to 1 hour.

Mrs. Donald Van Wart.

GRAHAM BREAD.

Three cups graham flour, 2 cups sweet milk, $\frac{1}{2}$ cup molasses, 1 level teaspoon soda, 1 level teaspoon salt. Bake 45 minutes. Mrs. C. B. Salmon.

NUT BREAD.

One cup sugar, $1\frac{1}{2}$ cups sweet milk, 4 cups flour, 1 cup chopped walnut meats, 1 egg, $\frac{1}{2}$ teaspoon salt, 4 teaspoons baking powder sifted into flour. Beat egg well, then add sugar and other ingredients. Stir until smooth, put in pan and set in a warm place to rise, for 30 minutes. Bake in a moderate oven 45 minutes. Mrs. Hammond.

RAISIN BREAD.

One egg, $\frac{1}{2}$ cup sugar, 3 cups sifted flour, 3 heaping teaspoons baking powder, 1 cup raisins, salt. Let stand 20 minutes. Bake. Mrs. I. M. Buell.

WHOLE WHEAT BREAD.

Three cups whole wheat flour, 3 even teaspoons baking powder, $\frac{1}{2}$ tablespoon salt, $\frac{1}{4}$ cup sugar, 1 beaten egg, $\frac{1}{2}$ cup raisins, 1 cup sweet milk, or enough to make dough a little firmer than for biscuits. Let stand 5 minutes. Bake 1 hour. Mrs. C. S. Gregory.

BROWN BREAD.

One cup cold water, $\frac{1}{2}$ cup molasses, 1 teaspoon soda, $\frac{1}{2}$ cup raisins, $1\frac{1}{2}$ cups graham flour, $\frac{1}{2}$ cup corn meal, $\frac{1}{2}$ teaspoon salt. Steam in baking powder cans from $1\frac{1}{2}$ to 2 hours. Mrs. Rosenberg.

STEAMED BROWN BREAD.

Two cups graham, 1 cup sour milk, $\frac{1}{2}$ cup molasses, 1 teaspoon salt, 1 teaspoon soda, 1 cup raisins. Steam $1\frac{1}{2}$ hours. Bake 10 minutes. Mrs. Stanton.

STEAMED BROWN BREAD.

Two cups corn meal, 1 cup graham flour, 1 cup wheat flour, 1 cup molasses, 2 cups sour milk, 2 level teaspoons soda, little salt. Steam 4 hours and bake 15 minutes. Makes 4 loaves. If baking powder cans are used will steam in 1½ hours. Mrs. S. J. Burlingame.

BAKED BROWN BREAD.

1 cup sour milk, 1 cup sweet milk, 1 cup molasses, 1 cup corn meal, 2 cups graham flour, ½ cup wheat flour, 1 egg, 1 teaspoon soda, ½ teaspoon salt. This makes an ordinary sized loaf and requires about 1 hour for baking. Mrs. F. E. Converse.

BROWN BREAD.

One cup sugar, 2 cups sour milk, 2 level teaspoons soda, pinch of salt, 2 cups graham flour, 1 cup white flour. Dissolve soda in milk, stir in sugar, salt and flour. Bake about 1 hour in slow oven. Mrs. J. L. Kelley.

BAKED BROWN BREAD.

Put ½ cup molasses in a pint cup. Fill up cup with sour milk. Add 1 level teaspoon soda, 1 teaspoon salt, 2 cups graham flour, 1 cup white flour. Bake in bread pan slowly for about 1 hour. Mrs. C. A. Emerson.

BOSTON BROWN BREAD.

Three and one-half cups whole wheat flour, 1 cup New Orleans molasses, 2 cups sweet milk, 2 level teaspoons soda, ½ cup raisins cut in half, a little salt. Steam 3 hours. Mrs. R. C. Murdock.

BRAN BREAD.

Four cups bran and 2 cups white flour mixed together,

2 cups sour milk or buttermilk, 1 teaspoon salt, 1 heaping teaspoon soda stirred into $\frac{1}{2}$ cup molasses until it foams. Bake 1 hour, (or a trifle more) in a very moderate oven. This makes 1 large loaf and $1\frac{1}{2}$ the recipe makes 2 good small loaves. 1 cup raisins may be added for a change.

Mrs. O. T. Thompson.

ENGLISH TEA BISCUIT.

Two cups flour, 2-3 cup sugar, 2 teaspoons baking powder, 1 teaspoon salt, 1 rounding tablespoon lard, 1 cup currants, $\frac{1}{2}$ teaspoon nutmeg. Sift together flour, sugar, salt and baking powder. Work in lard and make soft with milk as for biscuit.

SOUR MILK BISCUIT.

Two cups flour sifted with 1 teaspoon of baking powder. Add to this $\frac{1}{2}$ teaspoon salt and 2 tablespoons of lard rounded. Mix smooth and add a scant cup of sour milk in which has been dissolved $\frac{1}{2}$ teaspoon of soda. Mix all together. Roll out $\frac{1}{2}$ inch thick, bake in quick oven.

Mrs. W. D. Hall.

SPICED BISCUIT.

Two cups flour, $\frac{1}{2}$ cup sugar, 1 large tablespoon butter rubbed in the flour, 1 teaspoon cinnamon, 1 teaspoon allspice. Milk enough to roll. Serve hot with afternoon tea.

Mrs. C. B. Salmon.

SODA BISCUIT.

One quart sifted flour, 1 teaspoon salt, $\frac{1}{2}$ pint milk, 1 large spoon lard, 2 heaping teaspoons baking powder, or $\frac{1}{2}$ teaspoon soda and 1 teaspoon cream of tartar. Knead quickly and bake rapidly.

Z. Y.

BAKING POWDER BISCUIT.

Put in sieve 2 cups flour, 4 level teaspoons baking powder, $\frac{1}{2}$ teaspoon salt and sift into bowl. Rub in 1

rounding tablespoon butter or lard. Add 1 cup sweet milk. Mix well turn onto floured board. Handle as little as possible. Roll $\frac{1}{2}$ inch thick. Cut, and bake in quick oven. Fruit biscuit can be made by adding 2 tablespoons sugar, little cinnamon and $\frac{1}{4}$ cup, each of raisins and currants.

Mrs. E. F. Hansen.

DIXIE BISCUIT.

Sift, then measure 2 cups of Swans Down flour. Add $\frac{1}{2}$ teaspoon salt, 1 rounding teaspoon of best baking powder. Sift again, add $\frac{1}{2}$ tablespoon of cold lard, rub through flour until smooth. Beat white of one egg well, stir into $\frac{1}{4}$ cup sweet milk, mix into flour with spoon. Scrape out on board, toss about until smooth enough to roll. Roll thin, rub melted butter over top. Double over; prick with fork. Cut with biscuit cutter. Bake in quick hot oven.

CREAM BISCUIT.

Two cups flour, 4 teaspoons baking powder, scant cup cream, $\frac{1}{8}$ teaspoon salt, 1 tablespoon butter. Cream butter, add the dry ingredients which have been sifted 3 times, then add the cream. Drop into muffin pans, or roll and cut.

Mrs. A. F. McLeod.

SOUR MILK ROLLS.

Sift together 2 cups rye flour, 1 cup white flour, $\frac{1}{2}$ teaspoon soda, butter size of egg, $\frac{1}{2}$ cup sugar, 1 egg. Sufficient sour milk or buttermilk to make a dough. Roll out and cut like biscuit. Bake in hot oven.

Mrs. Wheeler.

BRAN HEALTH BISCUIT.

One-fourth cup sugar, 1 tablespoon lard creamed, 1 cup sour milk, 1 teaspoon soda dissolved in milk, $1\frac{1}{2}$ cups

bran, $\frac{1}{2}$ cup wheat flour, 1 teaspoon baking powder in the flour, pinch salt and raisins if desired. Cut and bake as any biscuit.

**CORN BREAD, CALLED "BISHOP WILLIAM'S
JOHNNIE CAKE."**

One scant cup corn meal, 1 heaping cup flour, 1-3 cup sugar, 1 cup sour cream, $\frac{1}{2}$ teaspoon soda, 1 teaspoon salt, 2 eggs not beaten. Sift corn meal flour, sugar and salt into a bowl. Add the cream, eggs and soda dissolved in a little hot water. Stir together well. Start in a cool oven; gradually increase the heat. Very good.

Mrs. Collie.

CORN BREAD.

Beat 2 eggs thoroughly, add 1 cup sour milk, small lump butter melted, 1 cup corn meal, $\frac{1}{2}$ cup white flour, 1 teaspoon soda, $\frac{1}{2}$ teaspoon baking powder and pinch of salt.

SOUTHERN SOFT BATTER BREAD.

One pint corn meal, 1 egg, 2 cups buttermilk, 2 cups sweet milk, 1 level teaspoon of soda, salt to taste, piece of butter $\frac{1}{2}$ size of an egg.

Mrs. P. L. Murkland.

SPIDER CORN CAKE.

Two eggs, $\frac{1}{4}$ cup sugar, beat well; 1 cup sweet milk, salt, 1 cup sour milk, 1 teaspoon soda, 1 2-3 cups corn meal, 1-3 cup flour. Have spider hot with 2 tablespoons butter melted. Pour in mixture, set in oven and pour over it cup sweet milk. Do not stir it. Bake 35 minutes.

Mrs. P. L. Murkland.

MUFFINS.

One tablespoon butter, 2 tablespoons sugar, 2 eggs, beaten separately, add 1 cup milk, 3 teaspoons baking

powder, flour to make stiff batter. Bake 20 minutes in a quick oven.

CORN MUFFINS.

Two eggs, 1 cup corn meal, 1 cup flour, 1 cup milk, 1 tablespoon butter, 2 teaspoons baking powder, salt, $\frac{1}{2}$ cup sugar. Rub butter and flour together.

Mrs. F. F. Livermore.

BLUEBERRY MUFFINS.

One-third cup butter, $\frac{3}{4}$ cup sugar, $\frac{3}{4}$ cup milk, 1 egg, 2 cups flour, 2 teaspoons baking powder, $\frac{1}{4}$ teaspoon salt, 1 cup fresh blueberries.

Mrs. F. E. Converse.

WHOLE WHEAT MUFFINS.

One cup flour, 1 cup whole wheat flour, 1 teaspoon salt, 1 teaspoon soda 3 tablespoons sugar, 1 egg, 1 cup buttermilk, 2 tablespoons melted butter. Sift dry ingredients together. Beat egg light. Add milk to egg and add gradually to dry ingredients. Add butter last. Mix quickly and bake in a quick oven. These are good if made entirely of whole wheat flour, but more buttermilk must be added.

Mrs. J. F. Crawford.

OAT MEAL MUFFINS.

Pour $1\frac{1}{2}$ cups sour milk over 2 cups rolled oats. Cover and let stand over night. In the morning add $\frac{1}{4}$ cup melted butter, 1-3 cup sugar, 1 egg well beaten, 1 teaspoon soda, $\frac{1}{2}$ teaspoon salt, and 1 cup flour. Fill hot buttered gem pans 2-3 full and bake 35 minutes in hot oven.

Mrs. E. F. Hansen.

DATE MUFFINS.

Three tablespoons sugar, 3 tablespoons lard (rounded), 2 eggs, $\frac{3}{4}$ cup sweet milk, a little salt, 2 cups flour, 3

teaspoons baking powder, 1 level teaspoon cinnamon, 1 cup of dates cut fine. Cream lard and sugar. Add eggs well beaten, the salt and cinnamon. Add alternately the milk and flour and baking powder. Beat for a moment. Add the dates. Have gem pans hot and well oiled. Fill $\frac{1}{2}$ full and bake in quick oven.

Mrs. W. C. Weirick.

FANCY GRAHAM MUFFINS.

One cup graham or entire wheat flour, 1 cup white flour, $\frac{1}{4}$ cup sugar, 1 teaspoon salt, 1 cup milk, 1 egg, 1 tablespoon melted butter, 4 teaspoons baking powder, $\frac{1}{2}$ cup figs or dates or nut meats. Mix and sift dry ingredients. Mix figs, dates or nuts with this mixture. Beat egg well and add milk. Add this to the flour mixture. Mix thoroughly and add melted butter. Bake in a hot oven in buttered gem pans 25 minutes.

BRAN MUFFINS.

Two cups bran, 1 cup white flour, 1 cup buttermilk or sour milk, 1 teaspoon soda, $\frac{1}{2}$ tablespoon salt, 3 tablespoons molasses, $\frac{1}{2}$ cup raisins if desired. Sift together the bran, flour and salt. Add buttermilk in which soda has been dissolved and molasses. Pour into greased muffin rings and bake in a moderate oven. This rule makes 1 dozen muffins.

Mrs. A. S. Thompson.

SCOTCH SCONES.

Two teaspoons sugar, $\frac{1}{2}$ teaspoon salt, 4 tablespoons butter, 1-3 cup milk, 2 eggs, 2 cups flour, 2 heaping teaspoons baking powder. Cut as for biscuit, brush with a little of the white of egg, beaten with a pinch of sugar. and bake in a hot oven 15 minutes. Serve hot or good

toasted, or spread in square tins, sprinkle with sugar and cinnamon. Bake until brown. Serve hot and cut in squares.

Margaret Hamilton.

POP OVERS.

One cup flour, 1 cup milk, 1 egg, pinch of salt. Mix together and beat until well blended but not perfectly smooth. Pour into warm, buttered gem tins and bake about 20 minutes.

Mrs. R. K. Richardson.

POP OVERS.

Mix 1 cup flour, (once sifted) and $\frac{1}{4}$ teaspoon salt. Add gradually while stirring constantly $\frac{7}{8}$ of a cup of milk in order to obtain a smooth batter. Add 2 eggs beaten until light and $\frac{1}{2}$ teaspoon melted butter. Beat 2 minutes using an egg beater. Turn into hot buttered cups and bake in a hot oven from 30 to 35 minutes. Hot iron gem pans may be used.

Miss Messer.

BRAN GEMS.

One cup sugar, 1 tablespoon lard, 1 cup sour milk with $\frac{1}{2}$ teaspoon soda, 1 teaspoon salt, 1 good cup Sultana raisins, $1\frac{1}{2}$ cups bran. Add enough white flour with 1 teaspoon baking powder to make quite stiff. Bake slow.

Mrs. Stanton.

GEMS.

One and one-half cups flour, 1 cup milk, 2 teaspoons baking powder, salt, 1 tablespoon melted butter, 2 eggs, currants if desired.

B. L. D.

WAFFLES.

Mix 1 pint flour, 1 pint milk to a smooth paste. Add $\frac{1}{2}$ of small cup butter, barely melted. Add to this the well beaten yolks of three eggs then the beaten whites. Just before baking add 1 teaspoon baking powder. Beat

very well for 2 minutes and bake on a very hot iron.
(This recipe is delicious and never fails.)

C. Turner, Chef Elk's Club.

WAFFLES.

Two cups flour, $1\frac{1}{2}$ cups milk, 1 tablespoon sugar, $\frac{1}{2}$ tablespoon salt, 2 teaspoons baking powder, 2 eggs, 1 tablespoon melted butter. Sift dry ingredients. Add milk and yolk of eggs well beaten. Then add butter and well beaten whites.

Mrs. Hovey.

WAFFLES.

Mix together 1 pint flour, 1 pint sour milk or buttermilk, into which $\frac{1}{2}$ teaspoon of soda has been stirred. Add $\frac{1}{2}$ cup melted butter. Stir into this the well beaten yolks of 3 eggs, then the beaten whites. Beat hard for 2 minutes and bake in a hot iron.

Mrs. C. S. Gregory.

WAFFLES.

One cup sweet milk, 1 cup sour milk (thick), yolks of 2 eggs, $\frac{1}{2}$ teaspoon salt, 1 tablespoon sugar, enough flour for thick batter. Beat well and add 1 tablespoon of shortening. When waffle iron is hot, add level teaspoon of soda dissolved in a little hot water. Lastly, fold in the whites of the eggs and bake immediately.

Mrs. K. T. Waugh.

SOUR MILK GRIDDLE CAKES.

One cup sour milk, $\frac{1}{2}$ teaspoon soda, 1 tablespoon butter, 1 tablespoon sugar, creamed, $\frac{1}{4}$ teaspoon salt, 1 egg beaten, $1\frac{1}{4}$ cups flour, $\frac{1}{4}$ teaspoon baking powder. Vary by using part corn meal or graham flour.

SWEET MILK GRIDDLE CAKES.

One pint flour, 1 pint sweet milk, 1 tablespoon sugar, 1 egg well beaten, 1 even teaspoon salt, 3 tablespoons of

melted butter or lard or bacon fat, 2 heaping teaspoons baking powder. Mix, beat well and let stand for about 5 minutes before baking.

ONE MORNING BUCKWHEAT GRIDDLE CAKES.

Dissolve $\frac{1}{2}$ cake of compressed yeast in 1 pint cold water. Add flour to make medium thick batter and teaspoon salt. Beat well, let stand in moderately warm place until morning. Do not stir down but pour or lift with spoon to hot griddle. Batter is good the first morning and very convenient where cakes are desired only occasionally. Will serve small family. Mrs. F. F. Gorham.

BUCKWHEAT CAKES.

One quart luke warm water, 1 cake compressed yeast, 1 teaspoon salt, 1 tablespoon molasses or syrup. Buckwheat flour to make cake batter. Let rise over night. Add $\frac{1}{4}$ teaspoon soda dissolved in warm water and thin with sweet milk if necessary. Leave at least a cup of the batter each morning and at night mix as before using batter in place of yeast, adding soda in the morning. This will last about a week. When a new batter should be made, vary occasionally by using part corn meal or graham flour.

CANNED APRICOT SHORTCAKE.

Two level cups flour, $\frac{1}{2}$ teaspoon salt, 4 level teaspoons baking powder, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup shortening, 1 egg yolk. Sift together flour, baking powder and salt. Work in shortening. Beat egg yolk, add milk. Mix to a soft dough using more milk as needed. Bake about 25 minutes. Split cake and butter both sides generously. Cover 1 piece with apricots, made slightly warm. Put on other half and cover with apricots. Pour the syrup over whole

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and serve at once with whipped cream. Often the dish will be improved by reheating the syrup with $\frac{1}{2}$ cup sugar.
Mrs. Reed.

STRAWBERRY SHORTCAKE.

A good baking powder biscuit or dumpling dough, (see apple dumpling) may be used. For a large short cake, divide the dough into 2 equal parts, roll out the first one the size of the tin, spread the top with melted butter and place on this the second layer. Bake in a hot oven about 20 minutes or until done. Then separate the layers, put the lower one on a platter, butter and spread on part of berries, then place on this the top layer, butter and turn over remaining berries and syrup. Use plenty of butter. Serve immediately with cream. Individual ones may be made by rolling out the dough and cutting with a biscuit cutter and proceeding in the same manner. To prepare the fruit, wash and hull the berries, crush and sweeten. Let stand 2 hours before using. Any desired fruit may be substituted for strawberries.

Mrs. C. A. Emerson.

STRAWBERRY SHORTCAKE.

Measure 1 pint flour, mix with it 2 heaping teaspoons baking powder and $\frac{1}{4}$ teaspoon salt. Rub lightly into this 2 rounding tablespoons shortening, (butter if you prefer.) Add 1 egg well beaten and enough rich milk (half cream is better) to make a stiff batter. Beat thoroughly and spread in round tins. Bake in a quick oven, butter each layer and spread with sweetened berries.

Mrs. Wilford.



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Look out for alum baking powders. Do not permit them to come into your house under any consideration. They add an injurious substance to your food, destroying in part its digestibility. All doctors will tell you this, and it is unquestionable. The use of alum in whiskey is absolutely prohibited; why not equally protect the food of our women and children?

Alum baking powders may be known by their price. Baking powders at a cent an ounce or ten or twenty-five cents a pound are made from alum. Avoid them. Use no baking powder unless the label shows it is made from cream of tartar.

Cakes and Fillings.

FEDERATION CAKE.

Two cups of sugar sifted, 1 cup butter (scant), 1 cup milk, 3 cups pastry flour sifted, 3 level teaspoons baking powder, whites of 8 eggs, 1½ teaspoons vanilla and lemon mixed. Cream butter and sugar for half an hour, add alternately a very little at a time the milk and flour, beating in each thoroughly, add flavoring, then beat the whites of eggs till dry, and beat well into the batter. Then sift the baking powder into the cake. Mix thoroughly. Have ready two 11-inch pans, divide the batter and put into a cool oven; bake very slowly until risen, then increase heat and finish baking. Make a boiled icing in the usual way with 2 cups sugar and whites of 2 eggs, add while hot 12 marshmallows cut in small pieces. Beat well, add ½ cup raisins seeded and cut in pieces, ½ cup of washed figs put through grinder, 1 slice candied pineapple cut fine, ½ cup pecans chopped, ½ cup blanched almonds chopped, 2 tablespoons orange juice. Spread between layers and on top.

C. D. Weirick.

THE real value of the home and housekeeping is being more fully appreciated today than ever before. Women are putting the science of domestic management and the art of cooking on the high plane where they belong. The home-keeper in her strife to reach her ideal takes the same pleasure and pride in preparing and serving a meal as does the artist in the painting of a picture.

It is hoped that this useful book may serve to help not only the young housekeeper but the experienced one as well; and one may safely affirm that the old saying, "Too many cooks spoil the broth," is not applicable here.

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ALICE CAKE.

One cup brown sugar, $\frac{1}{2}$ cup molasses, 3 eggs, 1 teaspoon soda, 1 teaspoon orange extract, 1 cup butter, $\frac{1}{2}$ cup sour cream, 3 cups flour, 1 teaspoon cinnamon, 2 cups raisins.

Mrs. Alfred Spaulding.

ANGEL CAKE.

One cup egg whites unbeaten, $1\frac{1}{2}$ cups granulated sugar sifted, 1 cup sifted pastry flour sifted four times, 1 teaspoon cream of tartar, 1 teaspoon vanilla or almond flavoring. Process: put a pinch of salt into the egg whites and beat until frothy. Add the cream of tartar and finish beating. Beat in the sugar, add the flavoring and fold in the flour lightly. Bake in a moderate oven 40 minutes.

Mrs. C. H. Menzie.

ANGEL CAKE.

Whites of 8 eggs, 1 cup flour, pinch of salt, $1\frac{1}{4}$ cups granulated sugar, $\frac{1}{2}$ teaspoon cream tartar, flavoring. Sift flour 3 times before measuring, then sift 3 times. Sift sugar once. Whip eggs with salt to a light froth, add cream of tartar and whip until very stiff, fold in sugar until it is mixed, no longer, then fold in flour lightly. Bake in a very slow oven in a tube pan with ears.

Mrs. E. S. Greene.

ANGEL MARSHMALLOW CAKE.

Bake any good "Angel Cake" in 2 square layer tins with ears. When done, invert pan on table to cool, Spread a layer of cake with boiled frosting (see frostings) and place at regular intervals marshmallows halved. It

will take 16 halves. Spread frosting on these and add the second layer of cake. Frost and place whole marshmallows on top directly over those on first layer. Cut in squares.

Mrs. C. A. Emerson.

APPLE SAUCE CAKE.

One and one-half cups apple sauce, 1 cup sugar, 2 cups flour, 1 cup seedless raisins, $\frac{1}{2}$ cup butter, 1 tablespoon hot water, 2 teaspoons soda, 1 teaspoon each cloves and cinnamon. Cream sugar and butter. Add apple sauce strained and sweetened as for table use and hot water. Sift in flour, soda and spices. Add raisins, dropping them into the flour before it is stirred. This makes an elegant cake without eggs and keeps moist a long time.

In place of 1 cup raisins $\frac{1}{2}$ cup raisins and $\frac{1}{2}$ cup nuts may be used.

Mrs. J. F. Crawford.

APPLE LAYER CAKE.

One cup sugar, $\frac{1}{2}$ cup butter, 2 cups flour, 2-3 cup milk, 3 eggs, 2 teaspoons baking powder, vanilla. Filling—6 apples grated, juice and rind of 1 lemon, $\frac{1}{2}$ cup sugar, butter size of a walnut. Boil together a moment, then beat into it the beaten white of 1 egg.

Mrs. C. W. Merriman.

BREAD CAKE.

Two cups light bread sponge, 2 cups white sugar, 1 cup butter creamed with the sugar, 3 eggs, 2 tablespoons sweet milk, 1 teaspoon soda dissolved in little hot water, $\frac{1}{2}$ pound currants, 1 teaspoon each nutmeg and cloves. After all is mixed together beat five minutes. Put in pan and let stand until light. Bake about $\frac{1}{2}$ hour.

Mrs. C. A. Stanton.

BLUEBERRY CAKE (Maine.)

One cup molasses (or $\frac{1}{2}$ molasses and $\frac{1}{2}$ sugar), $\frac{1}{2}$ cup sweet milk, 1 tablespoon shortening, 1 egg, 1 large cup blueberries, 1 teaspoon soda, salt, flour to make stiff as any cake. Mix together, putting the fresh berries into the flour and bake slowly. Mrs. F. W. Wilford.

CAKE WITHOUT EGGS, MILK AND BUTTER.

Boil together 3 minutes the following: 1 cup white sugar, 1 cup water, 1-3 cup lard, 1 cup seeded raisins, $\frac{1}{4}$ teaspoon grated nutmeg, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves. When thoroughly cold add pinch salt, 1 teaspoon soda dissolved in little warm water, 2 cups flour sifted with $\frac{1}{2}$ teaspoon baking powder. Bake in square tin. Place in cold oven and immediately turn on '2 burners. When good and hot turn off one. Nuts improve the cake. Mrs. L. H. Parker.

COFFEE CAKE.

One cup cold strong coffee, 1 teaspoon soda, dissolved in coffee, $\frac{1}{2}$ cup butter, $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup molasses, 1 cup raisins, 1 teaspoon cinnamon, 1 teaspoon cloves and nutmeg, flour to make thick batter, adding 1 teaspoon baking powder. Mrs. C. W. Butlin.

CARAMEL CAKE.

One cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk, 3 eggs, $1\frac{1}{2}$ cups flour, 3 level teaspoons baking powder. Put all together except eggs. Divide the cake dough. Beat yolks and whites of eggs separately. Put yolks into $\frac{1}{2}$ of cake dough and the whites into the other. Flavor the yellow with vanilla and the white with lemon. Bake in separate layer cake tins. For the filling and frosting use the following: $\frac{3}{4}$ cup dark brown sugar, $\frac{1}{4}$ cup white sugar,

$\frac{1}{4}$ cup milk. Let get warm then add butter size of an egg and boil 5 minutes, stirring frequently. Flavor with vanilla and beat a little after taking from the stove

N. A. Corcoran.

CINNAMON CAKE.

One cup sugar, 1 cup sour cream, 1 teaspoon soda, 2 scant cups flour, 1 or 2 eggs. Flavor with cinnamon and nutmeg. A little salt. If cream is not available use milk, enriched with a little butter.

Mrs. W. H. Baumes.

CHOCOLATE ALLIGRETTI CAKE.

One and three-fourths cups sugar, $\frac{1}{4}$ cup butter, yolks of 2 eggs, $\frac{1}{2}$ cup milk, 2 cups cake flour, 4 level teaspoons baking powder, 4 squares chocolate, $\frac{1}{2}$ cup boiling water, 1 teaspoon vanilla, a little salt. Cream butter, add sugar a little at a time, then the well beaten yolks stirring them in thoroughly. Add vanilla. Sift flour with baking powder and salt and add it with the milk alternately to the mixture. Dissolve chocolate in boiling water; cool and add last. Bake in 2 square pans 20 minutes. Filling and Icing—2 cups granulated sugar, $\frac{1}{2}$ cup cold water, whites of 2 eggs, 4 squares chocolate, 1 teaspoon vanilla. Boil the sugar and water without stirring until it threads from the spoon and pour it slowly into the beaten whites beating constantly until icing is cool. Add vanilla and put between layers and on top of cake. Have chocolate melted over hot water and when the icing has hardened a little, pour the chocolate over it quickly. When set and before it becomes brittle, mark off in squares. This is what gives the name of Alligretti cake.

Mrs. W. N. Shepard.

CHOCOLATE LAYER CAKE.

Two eggs, 1 cup sugar, $\frac{1}{4}$ cup butter, $\frac{1}{2}$ cup sweet milk, $1\frac{3}{4}$ cups flour, 2 full teaspoons baking powder, 1 teaspoon vanilla. Bake in 3 layers. Filling— $1\frac{1}{2}$ cups sugar, 2-3 cup milk or cream, 2 squares chocolate. Boil milk and sugar, add chocolate and vanilla and boil 10 minutes, or not quite hard enough to form a ball, beat until cool.

Mrs. Wm. Blazer.

CHOCOLATE CAKE.

One cup sugar, 1-3 cup butter, $\frac{1}{2}$ cup milk, $1\frac{3}{4}$ cups flour, 1 scant teaspoon baking powder, whites of 4 eggs. Cream butter and sugar thoroughly, add milk and beat until it looks like whipped cream. Put in beaten whites and beat again. Add flour and beat over and over. Frosting—2 cups sugar, $\frac{1}{2}$ cup milk, 1 square chocolate, lump of butter size of walnut, pinch of soda. Cook slowly until it forms a very soft ball in water. Chill thoroughly without stirring, then beat with wooden spoon until creamy.

Mrs. D. B. Worthington.

COCOA CREAM CAKE.

Put 1-3 cup cocoa, $\frac{1}{4}$ cup sugar, 1-3 cup water together in double boiler and cook, stirring constantly until thick. Turn into mixing bowl, add 1-3 cup butter and 1 cup brown or granulated sugar, beat well, add 1 egg, $\frac{1}{2}$ cup milk, $1\frac{1}{2}$ cups flour sifted with 1 level teaspoon soda. Bake in a sheet. Cream Icing—Put $1\frac{1}{2}$ cups sugar and $\frac{1}{2}$ cup milk into buttered sauce pan and cook to soft boil stage. Cool slightly, add vanilla and stir until creamy, Spread 2-3 of this over cake. To the remaining 1-3, add 1 teaspoon cocoa, stir mixture over hot water until blended, then spread over other icing.

C. L. S. H.

CHOCOLATE NUT LOAF.

One cup granulated sugar, $\frac{1}{4}$ cup butter, 1-6 cups flour, but remove 1 tablespoon of flour and replace with corn starch, $\frac{1}{2}$ cup milk, 1 square chocolate, 2 level teaspoons baking powder, 2 eggs, $\frac{1}{4}$ teaspoon salt, 1 cup chopped nuts. Formula for mixing—Cream the butter with $\frac{1}{2}$ the sugar, add balance of sugar to well beaten yolks and add this mixture to the creamed butter and sugar. Add the chocolate, melted, then nuts, then the milk and dry ingredients alternately. Lastly, add beaten whites. Bake in slow oven, better results being obtained if dish of water is placed in oven. Use fudge frosting on top and sides.

Mrs. D. B. Worthington.

COCOANUT LOAF CAKE.

One cup sugar, $\frac{1}{4}$ cup butter, 3 eggs, $\frac{1}{2}$ cup sweet milk, 1 cup grated cocoanut, $1\frac{1}{2}$ cups flour, $1\frac{1}{2}$ teaspoons baking powder.

Mrs. Alfred Spaulding.

CRUMBLE CAKE.

Two good cups flour, $1\frac{1}{2}$ cups sugar, $\frac{3}{4}$ cup butter. Rub all together dry, until well mixed and no lumps are left. Take out heaping cup of dry mixture and set aside. To the rest add 2 well beaten eggs, $\frac{3}{4}$ cup milk, 2 teaspoons baking powder and flavoring. Beat well and pour in dripping pan. Spread smoothly and sprinkle cup of dry mixture on top. Bake slowly. Very good.

Mrs. F. G. Hobart.

DATE CAKE.

Put in a mixing bowl 1-3 cup soft butter, 1-3 cups brown sugar, 2 eggs, $\frac{1}{2}$ cup milk, $1\frac{3}{4}$ cups flour, 3 teaspoons cinnamon, $\frac{1}{2}$ teaspoon nutmeg, 2 teaspoons baking powder, $\frac{1}{2}$ pound dates, cut up. Beat all together

for 3 minutes. Turn into buttered cake pan and bake in moderate oven 40 minutes. Sprinkle with powdered sugar.

Mrs. Donald Van Wart.

DATE PATTY CAKES.

One-third cup butter, 2 eggs, $\frac{1}{2}$ cup milk, $1\frac{3}{4}$ cups flour, 1-3 cups brown sugar, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{4}$ teaspoon nutmeg, 4 teaspoons baking powder, $\frac{1}{2}$ pound dates. Bake in gem pans.

Mrs. E. B. Kilbourne.

DROP CAKES.

One cup lard or butter, 1 cup brown sugar, 2 eggs, $\frac{3}{4}$ cup sweet milk and coffee, $\frac{1}{2}$ teaspoon soda, 2 teaspoons baking powder, 1 cup raisins and walnut meats, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, $\frac{1}{2}$ teaspoon nutmeg, $2\frac{1}{2}$ cups flour or enough to keep from spreading too much when dropped by the spoonful on greased and floured tins.

Mrs. Richard Peters, Manistee.

DEVILS FOOD CAKE.

Two cups sugar, $\frac{3}{4}$ (scant) cup butter and lard, 3 eggs, 3 heaping tablespoons cocoa, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ cup boiling water, 1 level teaspoon baking soda, 1 rounding teaspoon baking powder, $2\frac{1}{4}$ cups pastry flour. Pour $\frac{1}{2}$ cup boiling water over cocoa and soda, dissolve and let cool. Cream butter gradually beating in sugar. Beat in 1 egg at a time, whole, then add sour milk, cocoa, soda, flour, baking powder and 1 teaspoon vanilla. When cold cover with white frosting.

Mrs. F. C. Stevens.

DEVILS FOOD.

One cup sugar, $\frac{1}{2}$ cup butter, $\frac{3}{4}$ cup grated chocolate, 2 eggs unbeaten, 1 cup sour or buttermilk, 1 teaspoon

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soda in the milk, $1\frac{3}{4}$ cups flour, $\frac{1}{4}$ teaspoon each cinnamon, cloves and vanilla. Put together as it reads.

Mrs. C. S. Gregory.

DEVILS FOOD CAKE.

One cup dark brown sugar, 1 small cup grated chocolate, 1 cup milk. Boil the above ingredients until thick. Second part—1 cup dark brown sugar, $\frac{1}{2}$ cup butter, 1 cup milk, yolks of 3 eggs well beaten, 2 cups flour, 1 teaspoon baking powder. Add 1 teaspoon soda to chocolate part when cool and mix with the other; then add the well beaten whites of 2 eggs and bake in slow oven.

Mrs. R. C. Murdock.

EASY CAKE.

One and one-half cups flour, 1 cup sugar, 1 teaspoon baking powder. Mix these well together. Break 1 egg in a tea cup and beat. Add 3 teaspoons of melted butter and fill up with new milk. Add $\frac{1}{2}$ teaspoon soda. Flavor to taste.

Mrs. Henry C. Schneider.

EVERY DAY CAKE.

Beat 2 eggs lightly, add 1 cup sugar, and beat well, add 1 cup flour and $1\frac{1}{2}$ teaspoons baking powder, sifted together 3 times. Add quickly $\frac{1}{2}$ cup warm milk, 1 tablespoon melted butter, any flavoring.

Mrs. Philhower.

FAIRY LOAF CAKE.

Four eggs beaten separately, $1\frac{1}{4}$ cups granulated sugar, $\frac{3}{4}$ cup butter, $\frac{1}{2}$ cup sweet milk, $2\frac{1}{2}$ cups pastry flour. 1 teaspoon cream tartar, scant $\frac{1}{2}$ teaspoon soda. Flavor with $\frac{1}{2}$ teaspoon lemon and $\frac{1}{2}$ orange. Sift flour once, then measure, add soda, sift 3 times. Cream butter

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and sugar together thoroughly. Beat yolks to a stiff froth and stir in. Whip whites to a foam, add cream tartar and whip until very stiff. Add the flour and stir very hard. Fold in whites; flavor. Bake in very slow oven.

Mrs. Wm. D. Hall.

FEATHER CAKE.

One cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk, $1\frac{1}{2}$ cups flour, $1\frac{1}{2}$ teaspoons baking powder, $\frac{1}{2}$ teaspoon vanilla extract, $\frac{1}{2}$ teaspoon lemon extract, pinch salt, 2 eggs. Cream butter and sugar; add milk and beat; add eggs, well beaten and beat again; add baking powder and salt to flour; Beat well into the batter. Add flavoring last. Pour into a well greased pan and sprinkle top with powdered sugar. Bake carefully in medium hot oven.

Minnie N. Meyers.

FEDERAL CAKE.

One pound of finest granulated sugar, $\frac{3}{4}$ pound butter, 1 cup sweet milk, 2 wine glasses Port wine, 1 pound pastry flour, 1 level teaspoon soda in the milk, 4 eggs beaten separately, 1 whole grated nutmeg, 1 pound seeded raisins, cut in halves, $\frac{1}{2}$ pound citron, sliced thin. Thoroughly cream the sugar and butter; $\frac{1}{2}$ hour constant stirring at least, is necessary for the fine grain of your cake; add to this the grated nutmeg and the yolks of eggs beaten until thick and light colored. Beat again, then add alternately a little at a time the flour well sifted and the milk and wine, (the soda dissolved in the milk), then add the fruit and then beat the whites of eggs dry and add. Mix thoroughly and bake slowly. Have cool oven to begin. This makes a very large cake, is very fine and will keep like fruit cake.

Mrs. W. C. Weirick.

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FIG CAKE.

One whole egg, yolks of 2 eggs, 1 cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk, $1\frac{3}{4}$ cups flour, 2 teaspoons baking powder. Mix and bake in 3 layers. Filling—1 cup figs, 1 cup Sultana raisins chopped together, whites of 2 eggs, $\frac{1}{2}$ cup sugar beaten to a froth, add fig mixture, spread between layers. For top use 3 tablespoons confectioner's sugar, lemon juice enough to spread smoothly.

Mrs. H. A. Peck.

FRUIT CAKE. (Black.)

One dozen eggs, 1 pound flour, 1 pound granulated sugar, $\frac{3}{4}$ pound butter, 1 pound each currants, figs and citron, 2 pounds raisins (table raisins seeded are preferable), one tablespoon each cinnamon, mace, cloves and allspice, 2 tablespoons brandy, 2 tablespoons sherry wine. It takes from 5 to 6 hours to bake in a moderate oven.

Mrs. P. L. Murkland.

FRUIT CAKE.

One and one-half pounds sugar, $1\frac{1}{4}$ pounds butter, 1 pound flour, 12 eggs, 5 pounds each currants and raisins, 1 pound citron, 2 pounds almonds blanched and cut small, $\frac{1}{2}$ pound orange peel, $\frac{1}{2}$ ounce each cloves, nutmeg and cinnamon, $\frac{1}{2}$ teaspoon alum and 1 teaspoon soda dissolved in a little water, 1 small tumbler each brandy, Port wine and molasses. Bake 4 hours. Make not less than 6 weeks before using. Give brandy bath once a week after making.

Mrs. L. J. Rogers.

CHEAP FRUIT CAKE.

One cup brown sugar, 1 cup butter, 1 cup molasses, 1 cup jelly or strawberry preserves, 1 cup buttermilk or sour milk, $\frac{1}{2}$ cup coffee, 2 eggs, 1 nutmeg, 2 teaspoons soda dissolved in boiling water, 2 pounds chopped raisins,

1 pound currants, 1 pound candied lemon, orange and citron cut fine, 6 cups flour before sifting. Mix fruit well in flour before adding to mixture. Turn in well buttered pans and bake in slow oven $1\frac{1}{2}$ hours. Miss Ross.

FRUIT WEDDING CAKE.

One pound flour, 1 pound butter, $1\frac{1}{4}$ pounds dark brown sugar, 1 cup molasses, 12 eggs, 1 pound citron, $\frac{1}{2}$ pound each lemon and orange peel, 2 pounds currants, 6 pounds raisins, 3 tablespoons cinnamon, 2 tablespoons each mace and nutmeg, 1 tablespoon each ginger and allspice, 1 dessert spoon cloves, 1 pint brandy. Bake slowly until done. This cake keeps indefinitely.

Nan Brown.

FRUIT AND FEATHER CAKE.

One cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, $1\frac{1}{2}$ cups flour, 2 teaspoons baking powder, whites of 4 eggs. Make 3 layers. To 1-3 of the batter, add 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, 2 tablespoons either wine, grape juice or coffee, 2-3 cup raisins chopped and rolled in 1 tablespoon flour. Put layers together with currant jelly, having the fruit one in the center.

Mrs. George Rosenberg.

IMPERIAL CAKE.

One pound butter, 1 pound granulated sugar, 1 pound flour, 10 eggs, 1 pound raisins, 1 pound sweet almonds blanched and cut thin, $\frac{1}{2}$ pound citron cut very thin, 1 nutmeg, 1 glass grape juice, salt. Cream butter and sugar. Beat eggs separately and add next. Sift flour 3 times and add next, taking a little to sprinkle on fruit before adding to mixture. It requires to be well baked.

In place of the grape juice the grated rind and juice of 1 lemon may be used. Mrs. F. E. Converse.

JAM CAKE

One cup dark brown sugar, 2-3 cup butter, 4 eggs, 4 tablespoons buttermilk or sour milk, 1 teaspoon soda, $1\frac{1}{2}$ cups flour, 1 cup jam, strawberry is best. Bake in one loaf. Mrs. John Rood.

GOLDEN CAKE.

One-half cup sugar, $\frac{1}{4}$ cup butter, yolks of 4 eggs beaten lightly, $\frac{1}{4}$ cup sweet milk, $\frac{3}{4}$ cup flour, 2 level teaspoons baking powder (sifted 3 times), grated rind of 1 orange. Bake in tube pan. Mrs. E. L. Philhower.

GOLD CAKE.

Yolks of 8 eggs, 1 cup sugar, $\frac{3}{4}$ cup butter, $\frac{1}{2}$ cup sweet milk, $1\frac{1}{2}$ cups flour, 2-heaping teaspoons baking powder, vanilla. Mrs. C. S. Gregory.

LEMON JELLY CAKE.

One and one-half cups sugar, $\frac{1}{2}$ cup butter, beat to a cream. Add $2\frac{1}{2}$ cups flour, $\frac{1}{2}$ cup milk, 2 teaspoons baking powder, 3 eggs well beaten. Bake in layer tins. Filling—1 cup sugar, 1 egg, grated yellow and juice of 1 lemon, 1 teaspoon water, 1 teaspoon flour. Place in a double boiler and let thicken. When cool spread between layers. Mrs. John Paley.

MOTHER'S LITTLE CAKES.

One and one-half cups sugar, $\frac{1}{2}$ cup butter, 2 eggs, $\frac{3}{4}$ cup sour milk, $\frac{1}{2}$ teaspoon soda, 2 cups flour, 1 cup of chopped raisins. Bake in gem pans.

Mrs. M. Messer.

MOUNTAIN POUND CAKE.

One cup sugar, 1 cup flour, $\frac{1}{2}$ cup butter, 3 eggs (whites and yolks beaten separately), $\frac{3}{8}$ cup sweet milk, 1 teaspoon soda, 1 egg, 1 cup sugar, 1-3 cup butter, $1\frac{3}{4}$ and cream tartar into the flour, after sifting the flour; then rub butter and sugar to a cream and add the whites and yolks of the eggs, then flour and milk alternately.

Mrs. F. M. Coons.

NORTHWESTERN CAKE.

One cup sugar, $\frac{1}{2}$ cup butter, 1 cup molasses, $\frac{1}{2}$ teaspoon each cinnamon, cloves and allspice, 2 teaspoons soda dissolved in a cup of boiling water, 3 cups flour, yolks of 4 eggs beaten very light or 2 whole eggs stirred in the last thing. Bake in 3 layers. Filling—1 cup raisins chopped, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup water, little butter, enough flour to thicken, simmer over fire $\frac{1}{2}$ hour. When cool spread between layers, frost on top.

Mrs. Carl Murray.

ORANGE CAKE.

One cup sugar, $\frac{3}{8}$ cup butter, whites of 4 eggs, $1\frac{1}{2}$ cups flour, $\frac{3}{8}$ cup milk, $1\frac{1}{2}$ teaspoons baking powder. Flavoring. Bake in moderate oven. Filling—1 cup sugar, small $\frac{1}{2}$ cup butter, 2 eggs beaten light, juice of 3 oranges, pulp and rind of 2, 1 large tablespoon corn starch, $\frac{1}{2}$ cup boiling water. Cook until it thickens.

Mrs. F. B. Fauquier.

ORANGE CUP CAKES.

Two cups granulated sugar, 1 scant cup butter, 1 cup milk, 4 eggs beaten separately, 4 cups pastry flour sifted 2 times before measuring, 3 teaspoons baking powder.

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Flavor with 1 teaspoon of orange juice and a few drops of lemon juice. This makes 32 small cakes.

Mrs. Willard Ackley.

PINK AND WHITE CAKE.

One and one-half cups sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ cup corn starch, 2 teaspoons baking powder, whites of 6 eggs. For pink part take out 1-3 of the batter and color a light pink with a few drops of fruit coloring, stir into this English currants. Bake 1 pink and 2 white layers. Put together with boiled frosting slightly colored pink with the fruit coloring, having the pink layer between the white ones.

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PINEAPPLE CAKE.

One cup sugar, 1 tablespoon butter creamed, 2-3 cup sweet milk, 2 small cups pastry flour sifted with 2 level teaspoons baking powder. Fold in the well beaten whites of 2 eggs, $\frac{1}{2}$ teaspoon of lemon and orange. Bake in 2 layers. Frosting—1 cup granulated sugar and 3 table-spoons water boiled until it forms a soft ball in water, pour over the well beaten white of one egg. Add 5 slices of pineapple shredded from which juice has been removed.

Mrs. L. E. Purves.

PLAIN CAKE.

One cup butter, 2 cups sugar, 1 cup milk, $3\frac{1}{4}$ cups flour, 5 eggs saving the white of one for frosting, 3 level teaspoons baking powder. This is an excellent cake baked either in a thin loaf or in layer cake tins and can be used with any kind of filling or frosting.

Mrs. J. M. Carpenter.

PORK CAKE.

One pound salt pork chopped fine, boil 2 minutes in $\frac{1}{2}$ pint water, 1 cup molasses, 2 cups sugar, 3 eggs, 2 teaspoons soda, 2 teaspoons cinnamon, 1 teaspoon each cloves and nutmeg, 1 pound raisins chopped fine, flour to make a stiff batter. Other fruit may be added if desired. Will make 3 loaves.

Mrs. Frank Blazer.

PRESIDENT TAFT'S CAKE.

One cup chopped nut meats, 1 cup dates, 1 cup hot water, 1 cup sugar, 1 teaspoon butter, 1 yolk of egg, pinch of salt, $1\frac{1}{4}$ cups flour. Cream the sugar, butter and egg together. Pour hot water over dates and nut meats, let stand a few minutes then add to first ingredients together with the salt and flour. Use the white of egg for frosting.

Mrs. Will Ramsey.

RAISIN CAKE.

Two-thirds cup butter beaten to a cream, 1 cup sugar, 2 well beaten eggs, $\frac{1}{2}$ cup milk, $3\frac{1}{2}$ cups flour with 2 teaspoons baking powder, 1 teaspoon cinnamon, 1 cup seeded raisins well floured.

Mrs. E. A. Howell.

RAISIN CAKE.

One cup raisins boiled in 2 cups water 15 minutes, (use both water and raisins.) When cool, stir into them 1 teaspoon soda, 1 egg, 1 cup sugar, 1-3 cup butter, $1\frac{3}{4}$ cups flour sifted 3 times, 1 teaspoon cinnamon, $\frac{1}{2}$ of cloves and nutmeg.

Mrs. Macumber.

RAISIN CAKE.

One cup sugar, $\frac{1}{4}$ cup butter, 1 egg beaten well, 1 teaspoon soda dissolved in a little cold water, 2 scant cups of flour, 1 cup of raisins, wash and cover with 1 cup hot

water, stew until you have $\frac{1}{2}$ cup of water, skim out raisins and measure water. Sugar and butter creamed together, add egg beaten well, then add soda and flour, but do not mix in flour. Pour on hot raisin water and stir well, add raisins and vanilla.

Mrs. F. C. Stevens.

RIBBON CAKE.

Three cups pastry flour, 4 level teaspoons baking powder sifted together 3 times, $1\frac{1}{2}$ cups sugar, 2-3 cup butter creamed together, add 1 cup water and the flour. Fold in lightly the well beaten whites of 4 eggs. Divide the batter into 3 parts. To the first part add a tablespoon of melted chocolate and flavor with vanilla. To the second add a very little fruit coloring to make it a light pink and flavor with rose. The third part leave white and flavor with lemon. Bake in layers. Filling and Icing— $1\frac{1}{2}$ cups sugar, $\frac{3}{4}$ cup water, $\frac{1}{4}$ cup each raisins and glace cherries, 1 cup chopped pecan meats, whites of 2 eggs. Boil the sugar and water until the syrup spins a thread and gradually beat into the beaten whites. When cold, put a few spoons of the frosting over the fruit and nuts and spread between the layers. Frost the top with the remainder.

Mrs. S. J. Burlingame.

SUNSHINE CAKE.

Six whole eggs, 1 cup sugar, 1 cup flour, 1-3 teaspoon cream tartar, pinch of salt. Sift and set aside flour and sugar. Beat yolks thoroughly and salt. Beat whites with cream tartar, stir in sugar lightly, then yolks, then fold in flour. Bake 35 to 40 minutes in a tube pan with ears. When done invert pan until cake is cold.

Mrs. J. L. Kelley.

SPICE CAKE.

Two eggs well beaten, 2 cups brown sugar, $\frac{3}{4}$ cup shortening ($\frac{1}{2}$ lard and $\frac{1}{2}$ butter), 1 cup sour milk, 2 cups flour, 1 teaspoon soda, cinnamon, vanilla, little cloves and nutmeg. Bake slowly 40 or 50 minutes. Add raisins if you wish.

Mrs. A. Figenbaum.

SPICE CAKE.

One-half cup butter, 1 cup sugar, 1 cup sour milk, 1 cup flour, 1 cup raisins, 1 teaspoon each soda, cinnamon, allspice and cloves. No eggs.

Mrs. F. M. Coons.

SPICE CAKE.

One-half cup butter, 1 cup sugar, 1 egg, 1 cup sour milk with 1 teaspoon soda dissolved in it, 2 cups flour, 1 cup raisins, spices.

Grace Bachelder.

SOUR CREAM CAKE.

One cup sugar, $\frac{1}{4}$ cup butter, 2 eggs beaten together, $1\frac{1}{2}$ cups flour, $\frac{3}{4}$ teaspoon baking powder, $\frac{3}{4}$ cup sour cream, $\frac{3}{4}$ teaspoon soda, 1 teaspoon vanilla, nutmeg.

Mrs. Lee Burr.

SURPRISE CAKE.

Two eggs beaten thoroughly, 1 cup sugar, 1 cup flour, 1 teaspoon baking powder. To $\frac{1}{2}$ cup of milk add 1 teaspoon butter and let it come to a boil; add it to the first mixture. Bake 2 layers and put together with boiled frosting, having added chopped dates to the frosting.

Mrs. F. M. Coons.

SPONGE CAKE.

Four eggs, 1 cup flour, 1 cup sugar, $\frac{1}{4}$ teaspoon salt, $\frac{1}{2}$ teaspoon baking powder, 1 teaspoon lemon extract, 1

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tablespoon water. Separate yolks from whites, beat each until light. Then beat them together adding the sugar during this beating, sifting in a little at a time, then add salt and water. Add flour carefully a little at a time folding it in. Extract. Last baking powder.

Mrs. F. B. Fauquier.

SPONGE CAKE. (Velvet.)

Two eggs, 1 cup sugar, 1 cup flour, $\frac{1}{2}$ cup boiling water, 1 teaspoon baking powder, few grains of salt. Beat eggs very light, add sugar and salt, beat well. Sift flour and baking powder together and add to eggs and sugar. Beat until smooth. Then stir in boiling water a little at a time. Flavor to suit taste and bake in a moderate oven. Nice as a loaf or baked in 2 layers and put together with marshmallow filling. Mrs. Hammond.

WEARY WILLY CAKE.

Break into a measuring cup the whites of 2 eggs. Put into the same cup soft butter enough to half fill the cup. Then add milk enough to fill the cup. In mixing bowl put $1\frac{1}{2}$ cups sifted flour, 1 cup sifted sugar, 2 level teaspoons baking powder. Pour into the dry ingredients contents of the cup and beat all together for 5 minutes. Add flavoring and bake in moderate oven $\frac{1}{2}$ hour. Any kind of frosting may be used. Mrs. Way.

WHITE CAKE.

Whites of 8 eggs, 2 cups sugar, 1 cup butter, $2\frac{1}{2}$ cups pastry flour, $\frac{1}{2}$ cup corn starch, 1 cup milk, 3 rounding teaspoons baking powder, vanilla. Sift the flour, corn starch and baking powder together. Cream thoroughly the butter and sugar. Add to this alternately the flour mixture and milk, flavor and beat well. Last thing fold in the well beaten whites of eggs. This may be baked

either in loaves or layers.

Mrs. C. A. Emerson.

WHITE OR SILVER CAKE.

One cup butter, 2 cups sugar, $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ teaspoon lemon extract, $\frac{1}{2}$ teaspoon vanilla, 3 cups flour, 2 teaspoons baking powder, whites of 6 eggs. Sift flour and baking powder together. Cream butter and sugar. Add flavoring, $\frac{1}{2}$ the milk and $\frac{1}{2}$ the flour and beat. Then rest of milk and flour. Last thing fold in the well beaten whites of the eggs.

Katherine Lyman.

WHITE CAKE.

One cup butter, 2 cups sugar, 1 cup corn starch, 1 cup sweet milk, 2 cups flour. Rub butter and sugar to a cream. Mix 1 teaspoon cream tartar with the flour and corn starch, $\frac{1}{2}$ teaspoon soda with the sweet milk. Add the milk and soda to the sugar and butter then add flour, and lastly the whites (beaten) of 7 eggs. Flavor to taste.

Mrs. Wm. Blazer.

WHITE CAKE WITH HICKORY NUTS.

Whites of 4 eggs, $\frac{1}{2}$ cup butter, $1\frac{1}{2}$ cups granulated sugar, 1 cup cold water, $2\frac{1}{2}$ cups pastry flour, 2 teaspoons baking powder, 1 teaspoon almond extract. Cream butter and sugar thoroughly. Add alternately flour and water leaving a small quantity of the former for the baking powder. Beat for 2 minutes, first adding flavoring and powder, then fold in well beaten whites of the eggs. Add 1 tablespoon extra of flour and 1 cup of hickory nut meats chopped.

Mrs. Willard Ackley.

WHITE LOAF CAKE WITH NUT CARAMEL FROSTING.

One cup granulated sugar, $\frac{1}{2}$ cup butter, 1 cup sweet milk, whites of 4 eggs, 2 cups flour, 2 teaspoons baking powder, cream sugar and butter, add the milk, then the flour, and last the eggs beaten to a stiff froth. Bake in

moderate oven. Frosting—Put $1\frac{1}{4}$ cups brown sugar, $\frac{1}{4}$ cup white sugar and 1-3 cup boiling water in sauce pan, bring to boiling point and let boil until syrup will spin a thread. Pour syrup gradually on the beaten whites of 2 eggs and continue the beating until mixture is nearly cool. Set pan containing mixture in boiling water and cook over range stirring constantly, until mixture becomes granular around edge of pan. Remove from pan of water and beat until mixture will hold its shape. Add vanilla and $\frac{1}{4}$ cup English walnuts broken in pieces, spread on cake. This is delicious.

Mrs. A. N. Bort.

Frostings and Fillings.

ALMOND FILLING.

One pint cream, yolks of 3 eggs, 2 tablespoons sugar, 1 tablespoon corn starch rubbed smooth with a little milk. Cook in double boiler until thick. Add $\frac{1}{2}$ pound chopped blanched almonds. Put on cake before the filling hardens. Milk with a little butter may be used.

ALMOND FILLING.

Whip $\frac{1}{2}$ cup sweet cream very stiff, sweeten and flavor with almond extract, chop $\frac{1}{2}$ pound blanched almonds and mix with cream. Mrs. John Paley.

APPLE FROSTING.

Pare and grate 1 large sour apple, add 1 cup sugar, and 1 unbeaten white of egg. Whip until frosting is white and stiff. Vanilla may be added.

Mrs. F. Converse.

BOILED FROSTING.

One cup granulated sugar, $\frac{1}{4}$ cup boiling water, white of 1 egg, pinch of cream tartar, 4 marshmallows. Add cream tartar to sugar, then boiling water and boil until it threads from the spoon. Do not stir after sugar is dissolved. While this is boiling, beat the white of the egg to a stiff froth, gradually turn on the syrup into which drop the marshmallows. Flavor and beat constantly with a beater until the right consistency to spread on the cold cake. The marshmallows may be omitted but are an improvement.

Mrs. C. A. Emerson.

CARAMEL FILLING.

One-half cup butter, $1\frac{1}{2}$ cups brown sugar, $\frac{1}{2}$ cup milk. Boil until it threads and then beat until creamy.

Mrs. N. J. Ross.

CAKE FROSTING.

One and one-fourth cups light brown sugar, $\frac{1}{4}$ cup white sugar, 1-3 cup water. Boil the above until it hairs, then pour it into the well beaten whites of 2 eggs. Beat until thick as cream. Put in double boiler and cook stirring constantly until it grains around edge. Remove and beat until it will hold shape, then put on cake.

Mrs. Holden Parker.

CHOCOLATE FROSTING.

Melt 2 squares of chocolate in a large pie tin and keep a little warm. With a spatula beat it into boiled frosting until it is of even color.

CHOCOLATE CREAM FROSTING.

Two cups sugar, 2-3 cup milk stirred together until dissolved. Boil 12 minutes. Remove from fire and stir until the right consistency to spread on nicely. Spread quickly as it hardens rapidly. Melt 2 squares chocolate over steam of a kettle, dissolve in it butter the size of a pea and then spread over the white frosting.

Mrs. F. C. Stevens.

CHOCOLATE FUDGE FROSTING

One-fourth cup milk, $1\frac{1}{2}$ tablespoons butter, 1 square chocolate, $1\frac{1}{4}$ cups sugar. Let boil 7 minutes. Remove from fire and beat until creamy. Flavor with vanilla.

CHOCOLATE FILLING.

Two squares chocolate, 5 tablespoons pulverized sugar, 3 tablespoons boiling water. Steam over water until thick.

Mrs. C. S. Gregory.

CHOCOLATE FILLING.

One cup sweet milk, $\frac{1}{2}$ cup sugar, 3 heaping table-

spoons grated chocolate, 1 tablespoon corn starch, vanilla. Heat in double boiler the milk, sugar and chocolate. Thicken with corn starch, moistened with water. Spread between layers of cake cold.

COCOANUT FROSTING.

Stir desiccated cocoanut into boiled frosting, spread on cake and sprinkle cocoanut on top. Fresh grated cocoanut sprinkled with a little powdered sugar is preferable.

CREAM CAKE FILLING.

Boil 1 pint milk and 3 tablespoons sugar, add slowly, stirring, 2 tablespoons corn starch dissolved in cold milk, then slowly 1 beaten egg. Cook 2 minutes stirring. Add salt, vanilla and 1 teaspoon melted butter.

FIG FILLING.

One pound figs chopped fine, 1 cup sugar, 1 cup water. Cook all until thick and will jell. Spread between layers when cake and filling are cold. Frost top of cake with white frosting.

Miss Randall.

MARSHMALLOW ICING.

Boil 1 cup sugar and $\frac{1}{2}$ cup water until it spins thread about 3 inches long. Then pour in a fine stream over the well beaten whites of 2 eggs beating constantly meanwhile. When cool add $\frac{1}{2}$ pound marshmallows. Cut in 4 pieces with the scissors. Marshmallows should not melt in icing.

MILK FROSTING.

One cup milk, 1 cup sugar, flavor. Boil 2 minutes hard, then beat until creamy.

MOCHA FILLING FOR CAKE.

One cup confectioner's sugar creamed with a piece of butter the size of an egg, 2 teaspoons dry cocoa, 2 tablespoons black coffee, 1 teaspoon vanilla.

Mrs. Van Tassel.

NUT AND RAISIN FILLING.

One cup seeded raisins, boil in little water until tender, add $\frac{1}{2}$ cup sugar and boil a few minutes, then add 1 beaten egg or yolks of 2. Cook until it thickens. Remove from stove and add 1 cup chopped hickory nut meats. When cool spread between layers.

Mrs. G. H. Rosenberg.

ORANGE FILLING.

One cup sugar, small $\frac{1}{2}$ cup butter, 2 eggs beaten light, juice of 3 oranges, pulp and grated yellow of 2, 1 large tablespoon corn starch, 1 cup water. Let cook until it thickens in a double boiler.

Mrs. C. S. Gregory.

ORANGE FROSTING.

Grated rind of 1 orange, 1 teaspoon brandy, $\frac{1}{2}$ teaspoon lemon juice, 1 tablespoon orange juice, yolk of 1 egg. Add rind to brandy and fruit juice. Let stand 15 minutes. Strain and add to yolk of egg slightly beaten. Add confectioner's sugar until of right consistency to spread.

Mrs. Loar.

PINEAPPLE FILLING.

One cup canned pineapple, grated, 1 cup water, $\frac{1}{2}$ cup sugar. When boiling thicken with corn starch. When cool spread between the layers.

WHITE FROSTING.

One cup sugar, 1-3 cup boiling water, 1 teaspoon vinegar. Cook until it hairs. Pour slowly over beaten white of 1 egg, then beat until stiff, adding a little vanilla.

Mrs. F. C. Stevens.

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"BACHELOR GIRL" BISCUIT.

Two cups "Bachelor Girl" self-rising flour, one teaspoonful of lard. Mix well with "Bachelor Girl" flour, milk or water enough to make soft dough to roll out easily. Bake in a quick oven. Use no salt, yeast, sour milk or baking powder.

"BACHELOR GIRL" APPLE DUMPLINGS.

Two cups "Bachelor Girl" self-rising flour, one teaspoonful lard. Mix well with flour. Milk or water enough to roll out easily and bake in moderate oven. Use no salt, yeast, sour milk or baking powder.

"BACHELOR GIRL" SHORT CAKE.

Two cups "Bachelor Girl" self-rising flour, three tablespoonsful lard, three tablespoonsful sugar, sweet milk or water enough to make a soft dough. Roll thin as biscuit dough. Use no salt, yeast, sour milk or baking powder.

"BACHELOR GIRL" WAFFLES.

Two eggs, two tablespoonsful butter or lard (butter preferred), two cups cold water, two cups "Bachelor Girl" self-rising flour. Melt the butter or lard, add the eggs after being well-beaten, then add water and stir well before adding the flour; beat thoroughly and bake in a very hot waffle iron. Use no salt, yeast, sour milk or baking powder.

"BACHELOR GIRL" GEMS.

One cup sweet milk, two tablespoonsful melted butter, two tablespoonsful sugar. Mix with self-rising biscuit flour until batter will drop from spoon. Bake in hot oven. Use no salt, yeast, sour milk or baking powder.

DOUGHNUTS.

One quart "Bachelor Girl" flour, one teaspoon nutmeg, two-thirds cup sugar, two eggs, one and one-half cups milk. Cut out, fry in deep fat; roll in sugar. Use no salt, yeast, sour milk or baking powder.

DEVIL'S FOOD CAKE.

Steam one-half cake Baker's Chocolate with one-half cup of milk; let stand in pan of warm water until needed. Cream one-half cup butter with two cups C sugar, add two and three-quarter cups "Bachelor Girl" flour, mix until fine like cornmeal. Add yolks of two eggs and one-half cup milk; add whites of two well-beaten eggs and vanilla to taste. Beat well and add chocolate and milk. Bake in layers. Use no salt, yeast, sour milk or baking powder.

"BACHELOR GIRL" PIE CRUST.

One cup "Bachelor Girl" self-rising flour, one-half cup lard (mix thoroughly; enough water to mix to a stiff dough. Use no salt, yeast, sour milk or baking powder.

Use "Bachelor Girl" Self-Rising Flour for These Recipes.

(See preceding page)

CREAM PUFFS.

Boil together one cup water, one-half cup butter. While boiling add one cup "Bachelor Girl" flour. Stir until smooth, then cool and add three eggs, not beaten. Stir smooth; drop on greased pan and bake 25 minutes in a moderate oven. Fill with whipped cream, or cream sauce, when cold. (Excellent.) Use no salt, yeast, sour milk or baking powder.

"BACHELOR GIRL" ROLLS.

Two cups "Bachelor Girl" flour, two teaspoons sugar, two tablespoons butter, two-thirds cup milk. Mix as for biscuit. Roll to one-third inch in thickness, cut with a round or oval cutter and crease in the center with a case-knife, first dipped in flour. Brush one-half with melted butter and fold over. Put in a pan, one-half inch apart, and bake in a quick oven fifteen minutes. Use no salt, yeast, sour milk or baking powder.

CHICKEN PIE.

Three cups "Bachelor Girl" flour, two tablespoonsful lard to each cup "Bachelor Girl". Mix with water. Do not use milk. Boil chicken until tender and pick to pieces. Thicken broth and pour over chicken, fill crust and bake until light brown crust. Use no salt, yeast, sour milk or baking powder.

CREAM PIE.

To one pint of "Bachelor Girl" flour, add sweet cream enough to wet the flour, leaving the crust a little thick. This makes two pies.

Cream Filling.—One quart of sweet milk, one teaspoonful vanilla, thicken with corn starch. Two eggs.

Use no salt, yeast, sour milk or baking powder.

FRUIT COOKIES.

Three eggs beaten separately, one cup butter, two cups brown sugar, three tablespoons water, one cup raisins chopped, one teaspoon cinnamon, one-half teaspoon cloves and nutmeg. Mix soft with "Bachelor Girl" flour. Use no salt, yeast, sour milk or baking powder.

ICE CREAM CAKE.

To the whites of five eggs beaten stiff, add two cups granulated sugar, one cup butter, one cup milk, three cups "Bachelor Girl" flour. Use no salt, yeast, sour milk or baking powder.

LADY BACHELOR CAKE.

One cup butter, two cups sugar, one teaspoon rose water, three and one-half cups "Bachelor Girl" flour, whites of six eggs. Cream butter and sugar, add flour alternately with milk and rose water; lastly add whites of eggs. Makes a large, delicious cake. Use no salt, yeast, sour milk or baking powder.

"BACHELOR GIRL" CORN FRITTERS.

Two cups canned corn. Stir in enough "Bachelor Girl" flour to make a thick batter. Drop on hot greased griddle and bake on both sides. Serve with syrup. Use no salt, yeast, sour milk or baking powder.

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PHONE THIRTY-TWO.

Eggs and Cheese.

PLAIN OMELET.

Separate yolks and whites of 4 eggs. Beat yolks until thick. Add $\frac{1}{2}$ teaspoon salt, dash cayenne and 4 tablespoons hot water. Beat whites stiff and dry, cutting and folding into first mixture until well blended. Heat spider and butter sides and bottom with $1\frac{1}{4}$ tablespoons butter. Turn in omelet, spread evenly, cook slowly over flame covered. When well puffed place in hot oven to finish cooking the top. Fold and serve at once. C: H.

EASY BAKED OMELET.

Five eggs, 5 level tablespoons flour, 5 tablespoons milk, 5 tablespoons butter, $\frac{1}{4}$ teaspoon salt. Beat the whites of the eggs until stiff. Stir into the yolks the flour and milk and salt and beat until well blended. Fold the beaten whites into this mixture and turn carefully into the omelet pan in which the butter has been melted. Bake about 20 minutes. Turn onto a hot platter and serve at once. This omelet will serve 3 people.

Mrs. R. K. Richardson.

STUFFED EGGS IN A NEST.

Cut hard boiled eggs in halves lengthwise. Remove yolks and put whites aside in pairs, mash yolks, and add half the amount of deviled ham and enough melted butter to make of consistency to shape. Make in balls size of original yolks and refill whites. Form remainder of mixture into a nest. Arrange eggs in nest and pour over 1 cup of white sauce. Sprinkle with buttered crumbs and bake until crumbs are brown. Gertrude Culver.

EGG TIMBALE.

Four eggs, 2 cups milk, 1 teaspoon salt, $\frac{1}{4}$ teaspoon pepper, juice of $\frac{1}{2}$ an onion. Beat eggs until they rope

from the spoon. Add other ingredients. Strain into buttered individual moulds, (timbale moulds or popover cups.) Bake standing in hot water, about 20 minutes. Turn out and serve with a cream sauce of bread crumbs.

CHARLESTON EGG TOAST.

Narrow strips of previously toasted bread are laid in a shallow pudding dish, next, a layer of sliced whites of hard cooked eggs, then the toast, lastly the yolks of the eggs, riced. Over all is poured a rich highly seasoned cream sauce and the pan placed in a hot oven to brown.

Ella R. Stiles.

BAKED EGGS.

Into a ramikin put a small piece of butter, when melted drop into it an egg and 2 tablespoons cream, a little salt. Sprinkle over the whole fine buttered bread crumbs and bake.

Mrs. W. D. Hall.

BAKED EGGS WITH CHEESE.

Butter a baking dish and cover with a layer of grated cheese. Break 6 eggs on it, cover with layer of cheese and dust with salt, pepper and paprika. Pour over it $\frac{1}{2}$ cup cream and bread crumbs rolled in melted butter. Then dust with salt, paprika and a little mustard. Bake about 30 minutes.

Gertrude Culver.

DEVEILED EGGS.

Boil 6 eggs hard, remove the shells and cut lengthwise, removing the yolks carefully and mash fine. Add 1 teaspoon each mustard and vinegar, salt and pepper to taste. Roll in balls and lay in center of half egg.

FRIED EGGS—MEXICAN STYLE.

Drop eggs, one at a time into deep hot fat. Cook until white is set and remove with skimmer.

D. E. G.

POACHED EGGS.

Boil 1 quart water in deep dish until it bubbles. Drop an egg into center of dish. Keep egg moving in the water until the white is set. Season and serve on toast.

SOFT BOILED EGGS.

Drop eggs in boiling water, take from fire and let stand 5 or 6 minutes, or drop eggs in cold water, let come to boil and remove at once for soft boiled.

SCRAMBLED EGGS.

Put teaspoon butter in kettle, add 3 tablespoons cream or milk for each egg. Cook slowly stirring all the time. The moment they thicken all the milk remove from fire. Season and serve.

Carrie R. Hansen.

CHEESE OMELET.

Soak 1 cup dry bread crumbs in 2 cups fresh milk, add 3 well beaten eggs, 1 tablespoon melted butter, salt-
spoon salt, $\frac{1}{2}$ as much pepper, 2 cups grated cheese. Bake in hot oven 20 minutes and serve at once.

Mrs. H. W. Merrill.

CHEESE CUSTARD.

Two eggs, 6 slices of stale bread, milk enough to soften bread, about 1 cup of cheese sliced thin, 1 tablespoon butter, salt and pepper. Put bread cut into small squares and cheese in alternate layers in buttered baking dish, putting salt, pepper and bits of butter on each layer of cheese. Pour over this the beaten eggs and milk. Finish with bits of butter and bake in hot oven until puffed up, brown, about 20 minutes.

Mrs. Rowell.

CHEESE VOL-AU-VENT.

Stir into $\frac{1}{2}$ cup boiling water 1 tablespoon butter and 5 tablespoons grated cheese; when melted, the yolks of 2

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eggs. Season with pepper and salt. Beat together 1 minute and put in handful of bread crumbs. Fill toasted or fried bread cases and brown quickly in oven. Add bit of parsley before serving.

Mrs. F. F. Gorham.

GNOCCHI A LA ROMANS.

One-fourth cup butter, $\frac{1}{4}$ cup flour, $\frac{1}{4}$ cup corn starch, $\frac{1}{2}$ teaspoon salt, 2 cups scalded milk, yolks of 2 eggs, $\frac{3}{4}$ cup grated cheese. Melt butter and when bubbling add flour, corn starch, salt and milk gradually. Cook 3 minutes, stirring constantly. Add yolks of eggs slightly beaten and $\frac{1}{2}$ cup cheese. Pour into a buttered shallow pan and cool. Turn on a board, cut in squares, diamonds or strips. Place on a platter, sprinkle with remaining cheese and brown in oven.

CHEESE CREAM TOAST.

Two tablespoons butter, 2 tablespoons flour, 2 cups milk, 6 slices toast, salt, pepper, $\frac{1}{2}$ cup of grated cheese. Place the butter in the pan and stir in the flour until smooth. Add the milk gradually and cook until the mixture is creamy. Add the salt and pepper and the grated cheese. Toast the bread and place on a hot platter. Pour the hot mixture over the toast and serve.

Mrs. R. K. Richardson.

CHEESE SOUFFLE.

Two tablespoons butter, 3 tablespoons flour, $\frac{1}{2}$ cup scalded milk, $\frac{1}{2}$ teaspoon salt, few grains cayenne, $\frac{1}{4}$ cup grated cheese, 3 eggs. Melt butter, add flour and when well mixed add gradually scalded milk. Then add salt, cayenne and cheese. Remove from fire, add yolks of eggs beaten until lemon colored. Cool mixture. Cut and

fold in whites of eggs beaten until stiff and dry. Pour into a buttered baking dish and bake 20 minutes in a slow oven. Serve at once.

WELSH RAREBIT. (New.)

Three-fourths pound cheese, 1 can Campbell's tomato soup, 1 pint milk, 1 tablespoon butter, 3 tablespoons flour, 2 small onions. Melt cheese, mince onions and fry in butter, then add milk, thicken with flour and add soup, then cheese. Serve on toast or wafers.

Mrs. Wilford.

WELSH RAREBIT.

One teaspoon corn starch, $\frac{1}{2}$ cup thin cream, $\frac{1}{2}$ pound mild soft cheese, $\frac{1}{4}$ teaspoon salt, $\frac{1}{4}$ teaspoon mustard, 1 tablespoon butter. Melt butter, add corn starch, stir until well mixed, then add cream gradually and cook 2 minutes. Add the cheese cut in small pieces and stir until cheese is melted. Season and serve hot on toast or crackers.

Mrs. O. T. Thompson.

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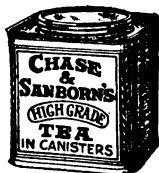
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GOLDEN GINGER BREAD.

Two cups sugar, $\frac{1}{2}$ cup butter creamed, 2 eggs, 1 cup milk, 3 cups flour, 2 teaspoons ginger, $1\frac{1}{2}$ teaspoons baking powder. Spread in a pan an inch thick. Sprinkle with powdered sugar as it comes from oven.

Miss Wright.

GINGER BREAD.

One-half cup molasses, $\frac{1}{2}$ cup sugar, $1\frac{1}{2}$ cups flour, 1 egg, 1 teaspoon ginger, 1 teaspoon soda, $\frac{1}{2}$ cup butter filled up with boiling water, stir all together at once, not even beating eggs separately. Bake in rather slow oven.

Mrs. Merriman.

SOFT GINGER BREAD.

One cup molasses, $\frac{1}{2}$ cup water, a little more than $\frac{1}{4}$ cup shortening (beef drippings are excellent), $\frac{1}{2}$ teaspoon ginger, $\frac{1}{2}$ generous teaspoon soda, 2 cups flour, 1 egg. Mix all ingredients well, softening shortening, and turn into a pan of which you have a duplicate. It should be shallow and of considerable dimensions. Set the pan containing the bread in its duplicate and put in the oven. The second pan will prevent bread burning on bottom. Moderate oven.

Mrs. Wilkinson.

SOFT GINGER BREAD.

One-half cup sugar, 1 cup molasses, $\frac{1}{2}$ cup butter, 1 teaspoon each of ginger and cinnamon, $\frac{1}{2}$ teaspoon cloves and salt, 2 teaspoons soda dissolved in the molasses, 1 cup boiling water or coffee, $2\frac{1}{2}$ cups sifted flour, 2 well beaten eggs added the last thing. Pour into shallow bis-

cuit tin. Sprinkle 2 tablespoons granulated sugar evenly over the top and bake in moderate oven.

Mrs. E. L. Philhower.

SOFT MOLASSES CAKE.

One-fourth cup brown sugar, $\frac{1}{4}$ cup butter, 1 egg, 1 level teaspoon soda, $1\frac{1}{2}$ scant cups flour, $\frac{1}{2}$ cup best New Orleans molasses, 1 teaspoon cinnamon, 1 level tablespoon ginger, $\frac{1}{2}$ cup boiling water. Cream butter and sugar. Add well beaten egg, soda and spices, then the molasses, then sift in the flour, a little at a time and stir well, then add the $\frac{1}{2}$ cup boiling water. Batter will be thin and just fills a flat cake pan about 12 inches square. Eat while warm. Should be light as a feather.

Mrs. W. C. Weirick.

MRS. KEEP'S RAISED DOUGHNUTS.

Two cups white sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup lard, 1 cup yeast, 2 eggs, 1 nutmeg, 1 pint sweet milk, a little salt. Mix well and mould at night; in the morning, when very light, work in a small $\frac{1}{2}$ teaspoon soda. Roll and shape with doughnut cutter. Let stand 2 hours, then fry slowly in hot lard. When partly cool roll in powdered sugar.

DOUGHNUTS.

One cup sugar, 1 egg, 1 cup buttermilk, 3 tablespoons cream, $\frac{1}{2}$ teaspoon soda, flour sufficient to make a soft dough. Dissolve sugar in milk to prevent cakes from absorbing the lard while frying. Grace Crockett.

YANKEE DOUGHNUTS.

One cup sugar, 1 egg or 2 yolks preferred, 1 cup buttermilk, 1 tablespoon butter or lard melted, 1 small teaspoon salt, 1 teaspoon soda, 1 teaspoon baking powder, small

amount each of nutmeg, cinnamon and allspice, flour. Cream sugar and butter, add beaten eggs, buttermilk with dissolved soda, the salt and spices, add baking powder with flour for soft dough. Shape with doughnut cutter. Fry in deep fat and drain on brown paper.

Mrs. F. F. Gorham.

DOUGHNUTS.

Three eggs, 1 cup sugar, 3 tablespoons melted butter, 1 cup sweet milk, 2 teaspoons baking powder, flour enough to roll out good. Roll in pulverized sugar.

Mrs. W. F. Gregory.

POOR MAN'S CAKE.

Four eggs, 2 heaping tablespoons sugar, 2 tablespoons sweet milk, flour. Beat eggs until they are light, add sugar, salt and milk, stir together well, then add flour gradually until it makes a dough stiff enough to roll in a large thin sheet, cut in squares or diamond shape. Fry in quite hot lard. If lard gets too hot, or fries too fast, put in a pinch of salt.

Mrs. B. Gravedale.

CRULLERS.

One cup eggs, 1 cup rounding full of sugar, $\frac{1}{2}$ cup shortening, pinch of salt, $\frac{1}{8}$ teaspoon soda dissolved in water, flour. Cut in strips and fry in hot lard.

Mrs. F. M. Coons.

COMFITS.

Two eggs, beat, 1 cup sugar, beat, $\frac{1}{2}$ teaspoon salt, 1 cup sweet milk, beat, 1 teaspoon vanilla, 3 even teaspoons baking powder in 3 scant cups flour, and beat again, no shortening. Drop with small teaspoon into boiling hot lard dipping spoon into hot lard between each comfit. Roll in sugar and serve.

C. L. S. H.

CREAM CAKES.

Boil $1\frac{1}{2}$ cups water and a little over 2-3 cup butter, stir in $1\frac{1}{2}$ cups sifted flour, cool. Add 5 eggs, one at a time, without being previously beaten. Drop the mixture into buttered pans, making them about the size of cream puffs. Bake 20 or 25 minutes in a quick oven. Do not open door until done. When done cut or pull open and put in the following mixture: Heat 1 large pint of milk, mix $\frac{1}{2}$ cup sifted flour, 1 cup sugar and 2 eggs together, stir into boiling milk and let thicken. When cool, flavor.

Miss Farr.

FROSTED CREAMS.

Two cups black molasses, 3 tablespoons butter boiled together. Stir in 1 cup flour, then allow mixture to cool. 2 eggs, 2 heaping teaspoons soda, 4 tablespoons vinegar, 1 teaspoon ginger, 2 teaspoons cinnamon. Add to above mixture with as much flour as necessary to roll out. Cut in squares and bake in a very hot oven. Frosting made of 1 cup sugar and $\frac{1}{2}$ cup water boiled until it threads.

Mrs. H. D. Densmore.

MOLASSES COOKIES.

One and one-half cups light brown sugar, 2-3 cup molasses (N. O. best), 1 cup lard and butter, 2 teaspoons soda, 1 teaspoon ginger, 2 eggs, 1 teaspoon cinnamon, a little salt. Put sugar, molasses and shortening on the stove and let boil up, then add the other ingredients. Use 5 cups flour, 4 in mixture and 1 on board. These are fine and never stick in making.

Mrs. Alfred Spaulding.

GINGER COOKIES.

One cup molasses, 3 teaspoons soda stirred in molasses, 2 cups sugar, 1 cup shortening, $\frac{3}{4}$ cup sour milk, 2 eggs,

Consumers' Milk Co. supplies Buttermilk churned from cream

1½ teaspoon ginger, 1 teaspoon cinnamon, 1 quart flour.

Mrs. Robert Dowd.

EGGLESS COOKIES.

One cup butter or butter and lard mixed, 1 cup sugar, 1 cup molasses, ½ cup water, 1 teaspoon ginger, 1 teaspoon cinnamon, 1 teaspoon soda dissolved in boiling water. This recipe makes 5 dozen cookies, shiny and spicy, which will keep moist for weeks in a covered jar.

Mrs. Leek.

GINGER DROP COOKIES.

One egg, 1 cup sugar, 1 cup molasses, 1 cup sour cream, 1 cup Crisco, or half butter, half lard, 2 teaspoons soda, about 4 cups flour, cinnamon and ginger to taste. Drop from a spoon on to a buttered pan, and bake in a moderate oven.

Mrs. H. D. Densmore.

LEMON DROPS.

Grate into the dish in which you stir your cake the yellow of 1 lemon, add 1 egg, ½ cup sugar, pinch of salt, beat all together, add ½ cup molasses, ½ cup shortening (butter and lard), ½ cup milk (sweet or sour can be used), 1 heaping teaspoon soda if sour milk and less if sweet, 2 cups flour. Drop teaspoon not too full of the dough into buttered tins and bake.

Mrs. Robert I. Dowd.

BEST GINGER DROPS.

One-half cup brown sugar, 1 cup molasses, ½ cup butter or drippings, 1 teaspoon each ginger, cinnamon and cloves, 2 level teaspoons soda in a cup of boiling water, 2½ cups flour, 2 well beaten eggs last thing. Bake in gem tins or in loaf. Served warm with sauce makes nice dessert.

Mrs. R. C. Murdock.

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DROP COOKIES. (Dark.)

One cup brown sugar, $\frac{1}{4}$ cup butter, 1 egg, $\frac{1}{2}$ cup each hot water and molasses, 1 teaspoon each of soda, baking powder, cinnamon, cloves and salt, $\frac{1}{2}$ teaspoon ground nutmeg, 1 cup raisins, $2\frac{1}{2}$ cups flour. Mix well, drop small spoonfuls upon a greased tin, and bake in a quick oven.

Mrs. A. Figenbaum.

DROP COOKIES.

One-half cup sugar, $\frac{1}{2}$ cup butter, 5 tablespoons cream or milk, 3 eggs, 1 cup raisins, 1 cup chopped nuts, $2\frac{1}{2}$ cups flour, 1 small teaspoon soda, 1 even teaspoon baking powder, vanilla. Drop from a teaspoon on tin and bake in quick oven.

Mrs. A. Van Tassel.

PEPPER NUTS.

One pound granulated sugar, 1 ounce cinnamon, 1 handful each chopped raisins and almonds, 5 eggs, nutmeg, cloves, lemon rind to suit taste, $\frac{1}{2}$ teaspoon soda, flour. Drop from spoon.

Mrs. F. E. Converse.

NUT SQUARES.

Beat 1 egg with 1 cup brown sugar and a small pinch each of salt and soda. Add 1 cup nuts chopped fine. Bake about 20 minutes in moderate oven. Cut into squares.

Ella R. Stiles.

WALNUT WAFERS.

Beat 2 eggs and stir in 1 cup brown and white sugar mixed, 7 or 8 tablespoons sifted flour, pinch of salt, 1 teaspoon vanilla, 1 cup chopped nut meats. Drop on buttered tins.

Miss Burr.

BLITZ KUCHEN.

One-half pound butter, 3 eggs, $\frac{1}{2}$ pound powdered sugar, $\frac{1}{2}$ pound flour, $\frac{1}{2}$ pound blanched almonds, rind

of 1 lemon, cinnamon to taste. Be careful not to stir mixture too much, as it must rise. Spread on buttered tins. Slice almonds very thin and sprinkle them with cinnamon and sugar, and strew them over the top of the mixture after it has been spread on the pans. Bake a light brown.

Mrs. F. E. Converse.

CHRISTMAS NUT DROPS.

One cup granulated sugar, 1 cup cracker crumbs, 1 cup peanuts chopped fine, 2 eggs. Drop from spoon.

Mrs. F. E. Converse.

PECAN MARGUERITES.

Two eggs, 1 cup brown sugar, $\frac{1}{2}$ cup flour, $\frac{1}{4}$ teaspoon baking powder, 1-3 teaspoon salt, 1 cup pecan meats in pieces. Beat eggs slightly and add remaining ingredients in order given. Bake in buttered tins 15 minutes in a moderate oven. This makes 30.

Gertrude Chesbrough.

MARGUERITES.

Spread boiled frosting on wafers, sprinkle on broken walnut meats, and bake in the oven until a delicate brown.

COCOANUT MACAROONS.

Whites of 2 eggs beaten stiff, 1 cup granulated sugar, 1 tablespoon flour, 1 cup grated cocoanut, vanilla. Stir carefully with egg beater, add the flour and bake in muffin pans in moderate oven 5 or 10 minutes.

Mrs. K. T. Waugh.

SCOTTISH FANCIES.

Two eggs, 4 tablespoons melted butter, 1 cup sugar, $\frac{1}{2}$ teaspoon vanilla, 1 cup rolled oats, 1 cup shredded co-

coanut, 1-3 teaspoon salt. Beat the eggs until light, add the sugar and then the remaining ingredients. Drop from tip of spoon on thoroughly buttered inverted pan. Spread with knife (dipped in water) into circular shapes the size of a half dollar. Bake until a light brown in a rather hot oven. Watch carefully. These are nice to serve with ice cream. Mrs. A. Hammill.

DROP NUT AND RAISIN COOKIES.

One and one-half cups sugar, 1 cup butter, 3 eggs, $\frac{3}{4}$ pound chopped "Ferndell" rasins, $\frac{1}{2}$ pound English walnuts broken, 1 teaspoon cinnamon, 1 teaspoon soda dissolved in $\frac{1}{4}$ cup warm water, 3 cups flour. Cream butter and sugar, add eggs well beaten, and other ingredients. Drop from teaspoon 2 inches apart on buttered tins. Bake in slow oven. Will make 6 dozen.

Mrs. F. F. Gorham.

DATE ROCKS.

One and one-half cups sugar, $\frac{3}{4}$ cup butter, $2\frac{1}{2}$ cups flour, 3 eggs, $\frac{1}{4}$ cup milk, 1 teaspoon soda in tablespoon warm water, $\frac{3}{4}$ pound dates, $\frac{1}{2}$ pound walnut meats, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon allspice.

Mrs. Donald Van Wart.

DATE COOKIES.

One cup butter, 2 cups brown sugar, 3 eggs, 1 package dates chopped fine, $\frac{1}{2}$ cup nut meats cut fine, 1 teaspoon soda put in $\frac{1}{2}$ cup cold water, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, $2\frac{3}{4}$ cups flour. Drop from the spoon on buttered tins.

Mrs. F. C. Stevens.

DATE CRACKERS.

One pound dates, $2\frac{1}{2}$ cups rolled oats, $2\frac{1}{2}$ cups flour, 1 cup brown sugar, 1 cup butter, 1 teaspoon soda, $\frac{1}{2}$ cup

warm water, 1 cup sugar, $\frac{1}{2}$ cup cold water. Put dates, sugar and cold water in pan to boil until dates are soft. Cool. Cream sugar and butter, add oats and flour. Mix well with hand, add hot water and soda and divide dough in 2 parts. Roll out thin. Spread the dates on 1 layer, place the second layer on top of filling and cut in squares. Lay on buttered tins and bake in hot oven.

Gertrude Culver.

DATE COOKIES.

Two cups rolled oatmeal, 1 cup flour, 1 cup white sugar, $\frac{1}{2}$ cup butter or lard, 2 teaspoons baking powder, $\frac{1}{2}$ pound dates, a pinch of salt, 2 tablespoons milk, pit and cut the dates, add a little water and sugar, cook to a paste, do not boil, spread between the folds of the cakes, cut them out with small cookie cutter, bake like cookies.

Mrs. A. N. Bort.

FIG COOKIES.

One-half cup butter, 1 egg, 1 cup sugar, $\frac{1}{2}$ cup sweet milk, 1 teaspoon cream tartar, $\frac{1}{2}$ teaspoon soda, 1 teaspoon vanilla, salt, flour like other cookies. Filling: $\frac{1}{2}$ pound figs cut up fine and boiled in a little water until tender. Add 1 large cup sugar, boil a little longer until thick, let cool. Roll cookies thin, cover half of them with fig paste, place other half on top of these. Press down and bake.

Mary R. Stiles.

PEANUT FRUIT COOKIES.

One-half cup butter, 1 cup light brown sugar, 2 eggs, 2 teaspoons baking powder, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon nutmeg, $\frac{1}{4}$ teaspoon cloves, a pinch of salt, $\frac{1}{2}$ cup chopped raisins, 1 cup chopped peanuts. Place on ice until thoroughly chilled, then roll thin and bake. This rule makes 2 dozen cookies.

Mrs. L. E. Purves.

PEANUT COOKIES.

Two tablespoons butter, $\frac{1}{4}$ cup sugar, 1 egg, $\frac{1}{2}$ cup flour, 1 teaspoon baking powder, $\frac{1}{4}$ teaspoon salt, 2 tablespoons milk, $\frac{1}{2}$ cup finely chopped peanuts, $\frac{1}{2}$ teaspoon lemon extract. Drop on buttered tins 1 inch apart. This makes 24 cookies.

Mrs. Spawn.

OATMEAL COOKIES.

One egg, 1 cup white sugar, $\frac{3}{4}$ cup shortening (lard or butter), $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ teaspoon soda, 1 teaspoon salt, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, sprinkling of nutmeg, 2 cups flour, 2 cups oatmeal, $\frac{1}{2}$ cup each raisins, nuts and currants.

Mrs. B. A. Anderson.

GERMAN CHRISTMAS COOKIES.

Two and one-half cups brown sugar, 6 eggs, 1 cup black walnut meats, $\frac{1}{2}$ cup citron, 1 teaspoon cinnamon, 1 teaspoon cloves, $\frac{1}{2}$ teaspoon soda, 1 teaspoon cream tartar, 1 teaspoon anise seed, flour enough to roll. Mix and put in buttered tins. Let stand over night. Frost when baked. Frosting: 1 egg white beaten, 4 tablespoons cream, sugar enough to spread.

Mrs. L. Rosenblatt.

PFEFFERNUESSE—GERMAN CHRISTMAS COOKIES.

Two cups syrup, let come to a boil, then cool, add 1 teaspoon soda dissolved in a little cold water, $\frac{1}{4}$ pound sugar, $\frac{1}{2}$ pound butter, 2 pounds flour, 2 eggs, the rind and juice of a lemon, 1 cup chopped almonds, $\frac{1}{2}$ cup chopped citron, 1 teaspoon nutmeg, 2 teaspoons cinnamon. Roll very thin, cut out and bake.

OATMEAL CRISPS.

One cup sugar, $2\frac{1}{2}$ cups rolled oats, 1 tablespoon butter, 2 eggs, 1 teaspoon baking powder. Drop on buttered

tin from a teaspoon, leaving some distance between each spoonful. Bake in a moderate oven and allow them to cool slightly before taking from the pan.

Mrs. Ritscher.

OATMEAL COOKIES.

One cup sugar, 1 cup shortening, 2 eggs, 2 cups dry oat meal, 2 cups flour, 2-3 cup sweet milk, 2 level teaspoons soda, 1 cup chopped raisins, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup chopped nuts. Mix and drop from a small spoon.

Mrs. J. T. Kelley.

CHOCOLATE COOKIES.

One cup brown sugar, $\frac{1}{2}$ cup butter measured and then melted, 1 egg, $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ teaspoon soda, $1\frac{1}{2}$ cups flour, 2 tablespoons melted chocolate, 1 cup raisins, 1 cup chopped English walnuts. Drop from teaspoon in buttered tins.

Mrs. D. B. Worthington.

CHOCOLATE WAFERS.

One cup brown sugar, 1 cup granulated sugar, 1 cup butter, 1 cup grated chocolate, 1 egg, 1 teaspoon vanilla, enough flour to make stiff (about $1\frac{1}{2}$ cups). Roll very thin, cut in shape, bake a very short time.

BROWNIES.

Two and one-fourth squares grated chocolate, $\frac{1}{2}$ cup butter, $\frac{3}{4}$ cup chopped nuts, 1 cup sugar, 1 teaspoon vanilla, 2 eggs beaten separately, $\frac{1}{2}$ cup flour. Mix well, adding whites of eggs well beaten the last thing. Bake 15 minutes in slow oven in large buttered pans. Cut in $1\frac{1}{2}$ inch squares.

SUGAR COOKIES.

Three cups flour, 1 cup butter and lard mixed, 1 cup sugar, pinch of salt, 2 eggs, 3 teaspoons sour cream or

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milk, vanilla. Mix flour and shortening as for pie crust and then stir in all the other ingredients which have been thoroughly beaten together. Mrs. Leek.

AUNT LIB'S COOKIES.

Three eggs, $\frac{1}{4}$ cup sour cream, $\frac{1}{2}$ teaspoon soda, 1 cup butter, $1\frac{1}{2}$ cups sugar, salt, nutmeg. Rub butter and sugar together, add well beaten eggs, sour milk with soda stirred in it, pinch salt and nutmeg. Add flour enough to make dough as soft as you can handle to roll out. Roll thin, sprinkle sugar on top and roll in. Cut out and bake in hot oven. Mrs. H. P. Tower.

WHITE COOKIES.

Four eggs, $1\frac{1}{2}$ cups sugar, beat eggs and sugar together very light, 4 cups flour, $\frac{1}{2}$ teaspoon soda sifted with the flour, 1 large cup butter rubbed into the flour until fine, then add eggs and a little lemon. Add nut meats for nut cookies. Mrs. C. H. Menzie.

SOUR CREAM SUGAR COOKIES.

Two eggs, 2 cups sugar, 1 cup butter or oleomargarine, 1 cup sour cream, 1 teaspoon soda, vanilla, flour. Cream butter and sugar, add eggs well beaten and sour cream. Sift flour and soda into the mixture and add a teaspoon of vanilla. Use as little flour as possible. This recipe will make about 5 dozen cookies. Very nice chocolate cookies can be made from this recipe by adding 1 square of melted chocolate after part of the flour has been mixed in. Mrs. J. F. Crawford.

SUGAR COOKIES.

Two cups sugar, 1 cup lard, 1 egg, 1 cup sour milk, 1 teaspoon soda, 1 teaspoon baking powder, nutmeg.

Flour to make quite soft. Leave plenty of space between cookies when baking. Mrs. Crockett.

COOKIES.

Three cups sugar, $1\frac{1}{2}$ cups butter, 1 cup sweet milk, 1 teaspoon soda, 1 egg, 1 tablespoon ginger. Flour to roll. Mrs. E. S. Greene.

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Luncheon Dishes and Entrees.

BACON AND APPLE TOAST.

Peel, core and quarter 6 apples; cut them in slices, put a piece of butter size of an egg in a sauce pan, add the apples and throw over them 5 tablespoons sugar, 2 tablespoons water. Stew quickly. Fry slices of bread a nice yellow color in a little butter, place on a dish. Cover with the apples and crisp bacon. You can use fried tomatoes and bacon the same way. Miss Burr.

CORN BEEF HASH.

One cup chopped corn beef, 2 cups chopped potatoes, 1 cup scalded milk, small tablespoon butter. If meat is pretty salt do not add more. A little pepper. Mix, put into buttered baking dish with pieces of butter on top. Bake until brown. Mrs. F. C. Stevens.

CHICKEN SOUFFLE.

Two cups milk, 2 tablespoons butter, 2 tablespoons flour, 1 teaspoon salt, $\frac{1}{8}$ teaspoon pepper, 2 cups chicken, yolks 3 eggs, 1 tablespoon parsley, $\frac{1}{2}$ cup bread crumbs, whites of 3 eggs. Make white sauce of first 5 ingredients by stirring flour into melted butter until thoroughly blended, then add milk stirring constantly, add bread crumbs and cook 2 minutes, add chicken, well beaten yolks of eggs, salt, pepper and chopped parsley and cook 1 minute. When cool fold in the whites beaten stiff and dry. Bake in a buttered baking dish. Set in a pan of hot water, 35 minutes in a slow oven. It should be firm to the touch when done. If for luncheon, serve with tomato sauce. Mrs. W. N. Shepard.

CURRY BEEF BALLS.

One pound uncooked beef ground fine, 1 level teaspoon

salt, $\frac{1}{4}$ teaspoon black pepper and a generous pinch of cayenne. Form into balls about the size of an English walnut. Put 1 large tablespoon butter in sauce pan with 1 minced onion. Cook the onion without browning until soft, add 1 teaspoon curry powder. Put in the beef balls and shake carefully. Turn blaze very low and let simmer for 5 minutes. Put 1 tablespoon flour in another sauce pan, blend with tablespoon butter, add 1 cup strained tomato, pinch salt and dash of pepper and bring to boiling point. Pour over the beef balls and cook slowly for 5 minutes. Serve plain or with flaked rice.

Mrs. L. E. Purves.

MACARONI AND HAM.

Put in a buttered pudding dish boiled macaroni in layers with minced ham. Season the ham with a little mustard or onion juice. Beat 1 egg and mix with 1 cup of milk. Pour over all and bake in quick oven 15 minutes.

Miss Ross.

HAM SOUFFLE.

One cooked minced ham, 1 cup sweet cream, whites of 2 eggs beaten stiff, season with paprika and bake in a buttered mold for fifteen minutes. Serve with tomato sauce.

Mrs. F. T. Nye.

TIMBALES OF LIVER.

One pint cooked liver, 1 cup bread crumbs, 1 cup stock or milk, 2 tablespoons butter, 2 eggs, salt, pepper, onion juice, parsley. Chop liver fine, soften bread crumbs in the stock. Mix all together, add butter, salt, pepper, a little onion juice and some cut parsley, lastly 2 beaten eggs. Fill well buttered moulds and cook in a moderate oven in a pan of water for 25 minutes. Turn out

on a hot platter and surround with brown mushroom sauce.

MEAT LOAF IN RICE.

Remove skin, gristle and bone from left-over fowl or roast meat of any kind. Mince fine and combine with equal quantity of cracker crumbs, season as desired. Moisten with milk, add beaten egg, 1 to each pint of mixture. Line a mould with well cooked rice. Fill with meat, cover with rice and steam for 1 hour. Turn out on platter and pour tomato sauce around it.

Mrs. Leek.

CASSEROLE OF RICE AND MEAT.

Line a mould, slightly greased, with steamed rice. Fill center with 2 cups finely chopped cooked meat, highly seasoned with salt, pepper, red pepper, celery salt, onion juice and lemon juice, $\frac{1}{4}$ cup cracker crumbs, 1 egg slightly beaten, enough hot stock or water to moisten it. Cover meat with rice, then buttered paper. Steam 45 minutes. Serve on hot platter and surround with tomato sauce.

DUTCH STEW.

Cut 2 pounds round steak in serving pieces. Put in a cass role with 1 cup bread crumbs, 1 cup pearl tapioca, $\frac{1}{2}$ can peas, $\frac{1}{2}$ can tomatoes, a large onion sliced, and a carrot if you like the flavor. Cover with water and cook covered very slowly 3 hours or more. Add salt and pepper and serve.

Mrs. John Rood.

AMERICAN BAKED GOULASCH.

Three small onions, 2 cups macaroni, 2 pounds round steak, 1 pint can tomatoes, $\frac{1}{2}$ cup butter, salt, pepper and paprika. Boil the macaroni in slightly salted water for 10 minutes and drain. Slice the onions and frizzle in the

butter until they begin to brown. This can be done in the baking dish. Add the steak cut in 1 inch cubes, spread the macaroni over this and pour the tomatoes over all. The tomatoes should be quite liquid. Season to taste as you assemble the dish. More onions may be used or left-over meat. Bake in a slow oven 3 hours with fresh meat. 1 hour if cooked meat is used. Will serve 8 to 10.

Mrs. F. F. Gorham.

MEAT SOUFFLE.

One cup milk, 1 tablespoon butter, 1 tablespoon flour, 1 cup chopped meat, 2 eggs, salt and pepper. Make cream sauce of milk, butter and flour. Stir in beaten yolks. Remove from fire and add chopped meat and stiffly beaten whites of eggs. Bake 25 minutes in buttered dish.

Mrs. E. G. Smith.

ENGLISH MEAT TURNOVERS.

Roll pie crust as for pie. Place on this thin slices of uncooked potatoes, a generous amount of uncooked pork chops, and round steak in cubes, also chopped onion, salt and pepper. Turn over the pie crust, moisten and pinch down edges. Bake about 1½ hours. Do not make crust to rich.

SPANISH MEAT BALLS.

One can tomatoes, 1 chopped onion, 1½ pounds chopped round steak, ½ loaf soaked bread, 1 egg. Paprika and salt to taste. Cook tomato and onion ½ hour, mould meat, bread and egg into small balls, then cook in tomato ¾ of an hour. Season with pinch of cayenne and salt.

Mrs. Lou Rosenblatt.

MEAT POP OVERS.

Use for these a cup of cold meat finely chopped. Make a batter of 2 eggs, 1 cup milk, 1 cup flour, salt, cayenne.

Beat well and stir in the meat. Bake in hot greased pans about 15 minutes. Ella R. Stiles.

CHILI-CON-CARNE.

Two pounds beef, 12 onions, 1 quart tomatoes, 1 can kidney beans, 1 teaspoon Mexican Powder, $\frac{1}{2}$ teaspoon cayenne pepper, $\frac{1}{4}$ teaspoon black pepper, 1 tablespoon salt, 3 quarts hot water. Put beef and onions through coarse food chopper, then in frying pan with a little lard and heat until the meat changes color, but not fry. Turn this with the other ingredients into a kettle and cook over a slow fire 3 hours. Add the beans the last half hour. Mrs. Crawford.

TURKISH PILAF.

Three pounds of stewed beef, 1 can tomatoes, $2\frac{1}{2}$ cups boiled rice, $\frac{1}{4}$ cup butter, salt and pepper, $\frac{1}{2}$ teaspoon onion juice. Grind the stewed meat and mix with other ingredients and bake in buttered pan in a moderate oven 25 minutes. Mrs. Hammill.

CREAMED SWEETBREADS.

Parboil 2 sweetbreads and cut in $\frac{1}{2}$ inch cubes. Re-heat in 1 cup white sauce. Serve on golden toast. Mrs. Robert Peet.

SWEETBREADS SOUTHERN STYLE.

Cook sweetbreads and cut in pieces. To each cup add $1\frac{1}{2}$ cups bread broken fine but not grated, 2 whole eggs and salt and pepper to taste, mixing well. Put a generous amount of butter in the spider, add mixture Cover and cook slowly until brown, turn over and brown. Remove to hot dish, heat $\frac{1}{4}$ cup cream in same spider and pour over contents of dish. C. R. H.

**SWEETBREADS IN MUSHROOM SAUCE AND
PUREE OF PEAS.**

Blanch 1 pound of sweetbreads and cook in boiling water until tender, salt and drain. When cool cut in cubes. Mix 1 tablespoon flour with 1 of butter, stir over the fire until it bubbles, add $\frac{1}{2}$ pint white stock—chicken is best, a tablespoon each grated onion and chopped parsley, a teaspoon salt and a dash of cayenne. Cook smooth and add a can of button mushrooms, $\frac{1}{2}$ cup cream and the sweetbreads. Cook a pint of green peas or a can of peas, drain, rub through a sieve. Return to fire and cook dry, add a tablespoon butter, teaspoon salt, dash of pepper. Pour the puree of peas into a pastry bag and make little nests or round it up with a spoon with hollow in center and fill with the sweetbreads and garnish with parsley. Serve hot.

Mrs. W. C. Weirick.

SCHINKEN-NUDELN.

For the noodle: 4 eggs, 4 tablespoons milk, and flour as much as they will accept. Put flour in a bowl, make a hole in the center and pour in the eggs and milk. Stir with a knife to make a soft dough. Lay on the board and with constant addition of flour work to smooth, very fine dough. The longer the dough is worked, the better the noodles. Cut into 4 pieces, roll as thin as paper and hang up to dry. By the time the last piece is rolled out, the first is ready for cutting. Dust over with a little flour, roll up and cut into strips 1-3 inch wide. Boil in salted water until tender. Put in colander and pour boiling water over them. Allow to drain. For the Schinken-Nudeln: Simmer an onion, finely chopped, and some finely cut parsley in a little butter. Mix this with 6 whole eggs and the yolks of 6, 1 pint of either sweet or

sour cream, $\frac{1}{2}$ teaspoon mace or nutmeg, and 1 pound ham, freed from all fat and finely chopped. Add the noodles and mix well. Butter a baking dish, pour in the mixture, sprinkle with fine bread crumbs. Dot with butter and bake about $\frac{1}{2}$ hour. Serve baked apples with this dish.

Mrs. Menger.

TRUFFLE SAUCE.

One tablespoon butter, 2 tablespoons flour, 2 tablespoons chopped truffle, 2 tablespoons sherry, 2 cups chicken broth, pepper and salt, and 4 tablespoons whipped cream. Put butter in pan, melt and add the flour, then add the broth, beat well and add the truffles, and lastly the whipped cream. Serve with any kind of entree. If served with fish, substitute fish broth for the chicken broth.

Mrs. Hiram Morgan.

VEAL OROQUETTES.

Two cups chopped cold cooked veal, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon pepper, few drops onion juice, yolk of 1 egg, 1 cup thick sauce made of white soup stock. Mix ingredients in order given. Cool, shape, crumb and fry.

CORN CHOWDER.

Put a generous $\frac{1}{2}$ cup salt pork in a sauce pan over the fire, when it begins to fry, add 1 onion sliced. Stir until it begins to brown, then add 1 cup corn, 1 cup raw potato, cut in dice, 1 quart boiling water, 1 tablespoon butter. Cook $\frac{1}{2}$ hour, then add 1 tablespoon flour, 1 pint milk, $\frac{1}{2}$ teaspoon salt, pepper. When it boils add 6 rolled crackers and serve.

Miss Ross.

APPLE FRITTERS.

One cup flour, 1 teaspoon baking powder, 1 level teaspoon powdered sugar, 1 beaten egg, $\frac{1}{4}$ cup milk, 2 apples

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pared and cut in cubes, hot fat for frying. Sift together the flour, baking powder, sugar and salt. Add the milk to beaten egg and stir in dry ingredients, then the cubes of apple. Drop the batter into fat by spoonfuls and fry until brown. Serve with sauce or any kind of fruit.

Mrs. Esther Ramsey.

MACARONI OR SPAGHETTI CROQUETTES.

One-half cup macaroni cooked tender (20 minutes), 2 tablespoons butter, 3 tablespoons flour, $\frac{1}{2}$ teaspoon salt, 2 tablespoons cheese, $\frac{3}{4}$ cup milk. Make a cream sauce of butter, flour, salt and milk. Add cheese and when melted add macaroni. Mix thoroughly and turn into a shallow dish to cool. Roll in bread crumbs, then egg, then bread crumbs again and fry in deep fat. Serve with tomato sauce.

POTATO FRITTERS.

One cup mashed potatoes, 2 eggs well beaten, 3 tablespoons flour, season to taste. Beat thoroughly and let stand $\frac{1}{2}$ hour. Drop in small spoonfuls in hot fat. Only small amount of fat is needed.

Mrs. Wheeler.

MUSHROOM ESCALLOP.

Make white sauce of 1 pint milk, 1 tablespoon each butter and flour. Cut 1 can of mushrooms in small pieces, put in white sauce after it is cool. 1 cup ground peanuts, 2 cups bread crumbs in which you put $\frac{1}{2}$ cup melted butter. In greased pan put layer of crumbs, peanuts and mushrooms with white sauce and continue until dish is filled. Cook in slow oven an hour.

Mrs. C. B. Tousley, Fort Atkinson.

ITALIAN MACARONI—UMBERTO SPECIAL.

Chop fine small amount onion, garlic and several

slices bacon. Fry these in butter for about 10 minutes, add 4 tomatoes, cut fine (or equal amount of canned ones) cook thoroughly and season with nutmeg, whole cloves, salt and pepper. Cook still more and then add hot water as needed and dried mushrooms, green peppers and small piece of chopped veal. Have macaroni cooked and pour this over and sprinkle with grated cheese, preferably Italian. Serve at once. Mrs. Wilford.

BAKED MACARONI AND CHEESE.

One and one-half cups broken macaroni, $\frac{1}{2}$ cup grated cheese, 1 cup white sauce, $1\frac{1}{2}$ cups bread crumbs. Cook macaroni in salted boiling water 25 minutes. Strain and run cold water over it. Put in buttered baking dish, pour white sauce over it, buttered bread crumbs on top. White Sauce: 1 tablespoon flour, 1 cup milk, 2 tablespoons butter, $\frac{1}{4}$ teaspoon salt, add cheese last. Buttered Bread Crumbs: Put bread through grinder, add butter to moisten. Mrs. Wolter.

NUT LOAF (Meat Substitute.)

One cup chopped nut meats, 2 cups bread crumbs, $\frac{1}{2}$ cup hot water, $\frac{1}{2}$ cup melted butter, 1 egg, $\frac{1}{2}$ teaspoon onion extract, 1 teaspoon salt, $\frac{1}{4}$ teaspoon pepper. Mix all these ingredients together. Put into a buttered tin. Bake for 1 hour in a moderate oven, covering the first half hour of the time. Turn out on a hot dish, sprinkle chopped nut meats on top and serve.

Mrs. L. J. Wilkinson.

OKRA GUMBO.

Two or 3 slices bacon, butter size of egg, 1 medium sized onion, 1 pint tomatoes cut, 1 pint corn cut fine, 1 cup boiled rice, 2 cups stock, 1 pint steamed okra, salt

and pepper to taste. Cut bacon small and fry in skillet, add butter, minced onion. Fry brown, add tomatoes, cut in bits, the corn cut fine from the cob, the boiled rice and stock (chicken preferred). Season and add bits of chicken, ham or cold steak, also the okra which has been cut and steamed. Let all simmer about an hour.

PEANUT SAUSAGE.

Cream 5 teaspoons peanut butter with $\frac{1}{2}$ cup water, add 1 large cup grated bread crumbs, $\frac{1}{4}$ teaspoon salt and 1 teaspoon minced onion and a dash of powdered sage. Form in small cakes, fry in butter until a golden brown.

Mrs. L. E. Purves.

"PEPPER POT." (Old Fashioned Supper Dish.)

Raw potatoes peeled and sliced in $\frac{1}{4}$ inch slices. Put layer of potatoes, salt, pepper and bits of butter, then a few slices of onion, another layer of potatoes, then seasoning until you have amount required for family. Cover with boiling water and cook slowly for a few minutes or until potatoes are soft. Make dumplings and cover tightly 15 minutes longer. For dumplings use: 1 pint sifted flour, 1 teaspoon salt, $\frac{1}{2}$ teaspoon sugar, 1 heaping teaspoon baking powder, 1 cup milk.

Mrs. Collie.

IRISH MACARONI.

One pint mashed potatoes instead of macaroni, season with butter, salt and pepper, add some cream, 1 egg well beaten, about 1 cup grated cheese. Put in a baking dish, cover with grated cheese, bake until brown. Serve hot.

Mrs. Rosenberg.

CURRY AND RICE.

Put 1 cup best rice, generous pinch of salt and 2 cups water into a double boiler and cook until rice is tender

and the water all steamed away. Curry: Put $\frac{1}{2}$ Spanish onion through the meat chopper and cook brown in 2 heaping tablespoons butter. Add 2 cups water and let boil a few minutes. Wet up flour and thicken the above to the consistency of gravy. Season to taste with salt and curry powder (Crosse and Blackwell's preferred). Cut up 1 pound cooked veal steak into cubes, but do not put through meat chopper, add $\frac{1}{2}$ can peas and 4 medium cold boiled potatoes cut into small pieces. Simmer until rice is done. If a meat curry is desired, omit the peas and potatoes and use Hamburg steak. Serve the curry and rice in separate tureens, and pass with them peeled ice cold bananas and imported chutney.

N. A. Corcoran.

RICE AND NUT RAREBIT.

Melt 1 tablespoon butter, add 1 tablespoon flour. Add slowly $1\frac{1}{2}$ cups or more of milk. When smooth add $\frac{1}{2}$ cup cheese cut small and stir until cheese is melted. Add $\frac{1}{2}$ cup boiled rice, $1\text{--}3$ cup chopped nuts. Season with salt and pepper and serve on toast.

Miss Ross.

RISOTTO.

(Recipe From an Italian Restaurant in London.)

Rice already cooked. A medium sized onion, chopped and cooked in frying pan with piece of butter a little larger than the onion. After onion begins to fry, add the rice, stir carefully with wooden spoon and add slowly 2 cups pure white bouillon. Cook slowly for a few moments. Add a little curry and sprinkle with Parmesan cheese. Serve hot.

Mrs. F. E. Converse.

SPAGHETTI.

Cook $\frac{1}{2}$ box spaghetti in salted water until very ten-

der, add a cooked onion, 2 cups tomatoes, a speck of cinnamon and 1 clove. Boil all together a few minutes; set away for several hours. When wanted for use, add quite a little cheese and a few bread crumbs, sprinkle bread crumbs on top, add small pieces of butter. Bake $\frac{1}{2}$ hour.

Mrs. Loar.

SPAGHETTI.

One quart spaghetti, 1 pint tomatoes, $\frac{1}{2}$ cup bacon, $\frac{1}{4}$ cup onions. Fry the minced bacon, add the minced onion and tomatoes, salt and pepper to taste. Cover the spaghetti with boiling water and 1 teaspoon salt. When soft drain and add to the above mixture. Serve hot.

TOMATO TOAST.

One quart tomatoes, (fresh pulp or canned), 1 onion chopped fine, 1 tablespoon sugar, salt and pepper to taste, 2 heaping tablespoons butter, $\frac{1}{4}$ teaspoon soda, $\frac{1}{4}$ pint cream. Cook tomato, onion, sugar, salt and pepper until onion is cooked, about $\frac{1}{2}$ hour, then add butter and soda, then cream. Do not boil after cream is added. Have ready slices of toast and cover with the tomato. This is nice for chafing dish.

Mrs. W. C. Weirick.

CORN MEAL MUSH.

Mix $\frac{1}{2}$ teaspoon salt, 1 cup corn meal, 1 tablespoon flour and add 1 cup cold milk or water and stir to a smooth paste. Stir the mixture gradually into 1 quart boiling water and mix well. Boil 1 hour stirring often, or cook 2 hours in fireless cooker. To fry: Put mush in baking powder cans to cool. Slice and fry slowly in butter. Cream of wheat may be treated in the same way.

ROSETTES.

Take 2 eggs, 1 teaspoon sugar, $\frac{1}{4}$ teaspoon salt, 1 cup milk, and 1 cup flour (a little more if necessary). Beat eggs slightly with sugar and salt, add milk and flour and beat until smooth. Heat rosette iron in hot lard before putting it into the batter, not letting the batter come up over the top of the iron. Return it to the hot lard, thoroughly covering it for at least 20 seconds and not over 35 seconds. This makes about 40 rosettes.

Mrs. A. H. Van Tassel.

PLAIN BOILED RICE.

Put 1 cup well washed rice in 8 cups salted boiling water. Cook until grains are tender. Drain and serve with butter and sugar.

John Schneiberg

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POT ROAST OF BEEF.

Put a tablespoon of lard and a tablespoon of butter in an iron kettle and let get smoking hot. Then put in your roast and let brown on all sides. Cover with enough boiling water to let it cook thoroughly, adding salt, pepper and an onion if desired. Mrs. W. C. Weirick.

ROAST BEEF WITH YORKSHIRE PUDDING.

Dredge roast with flour lightly, rubbing in salt and pepper. Allow 20 minutes for each pound of meat. Put into hot oven to brown quickly, then decrease heat and bake steadily, adding a little water if necessary, but be sure you have some good rich drippings in which to bake the pudding. When meat is done pour some of the drippings into a hot dripping pan and pour in the pudding. Make a rich gravy of the balance. Pudding: 3 eggs beaten separately, 2 cups milk, $1\frac{1}{2}$ cups flour, a little salt, 2 level teaspoons baking powder. Bake. Cut in squares and put on platter around the roast.

Mrs. W. C. Weirick.

BAKED ROUND STEAK WITH TOMATO DRESSING.

One round of good steak, cut 3 inches thick, cut the fibre by pounding with edge of a heavy plate, on both sides of steak, rub $\frac{1}{2}$ cup flour on each side of steak, rub it in thoroughly, place in hot baking pan, with heaping tablespoon of butter, until both sides are well seared over, then cover with 1 quart tomatoes, and a grated onion, salt and pepper. Bake in slow oven until the meat is tender, or about 2 hours. Mrs. A. N. Bort.

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BROILED PORTER HOUSE STEAK.

Select a choice steak $1\frac{1}{2}$ inches thick, wipe dry and remove bone. Pound with the cleaver dipped in cold water, several times. Light the oven 5 minutes before using. Grease broiler with a piece of the suet. Place steak on broiler and return to oven, placing it so flame will not touch the meat, and sear steak over. Turn with 2 forks, being careful not to pierce the seared top. and continue turning often until the steak is a rich brown, then lower broiler and reduce the heat. Continue turning steak and baste with the drippings. When done remove to hot platter, sprinkle with salt and butter, or Maitre de Hotel butter, and garnish if desired with fried tomatoes.

SMOTHERED WITH ONIONS.

Broil as above and cover with a thick layer of fried onions.

WITH MUSHROOMS.

Broil as above and pour over a mushroom sauce made of the gravy thickened with flour, salt and button mushrooms.

**BROILED STEAK WITH OYSTERS PLUMPED IN
BACON FAT.**

Pick over and wash 1 quart of select oysters and drain. Heat an iron spider hissing hot and lay in slices of bacon. Cook until crisp, turning often. Remove bacon and add oysters to hot bacon fat. Toss them until the soft part of the oysters are plumped and the gills curled. Be careful not to cook them too long. Skim them out of the fat and put them over and around beefsteak broiled as above. Sprinkle with salt and paprika and lay the crisp bacon on top of oysters. Garnish with parsley and serve very hot.

Mrs. W. C. Weirick.

PAN BROILED STEAK.

Heat an iron spider hissing hot. Lay in it a porter house steak, boned and trimmed. Sear, turn it over and sear on the other side. Turn often, being careful not to pierce it and cook more slowly until finished. Take up on hot platter, salt, pepper and butter.

PLANKED STEAK.

Have choice sirloin steak, cut almost 2 inches thick and cut through edges to prevent curling. Heat gas oven 8 or 10 minutes and set plank in upper oven to heat while meat is broiling beneath flame. Brown steak quickly on both sides, then reduce flame and finish cooking more slowly. Place meat on the plank, season well with salt, pepper and butter creamed with lemon juice and minced parsley. Garnish with potato border and small stuffed tomatoes, pimentos or green peppers and cress.

C. Turner, Elk's Club.

SPANISH STEAK.

Buy the tender part of a round steak, 2 inches thick. Into this pound a large coffee cup of flour. Into a hot iron spider put a heaping tablespoon of butter and 1 of lard. Brown the steak in this on both sides. Then over it slice a good sized onion, salt and pepper (and a bay leaf if liked). Cover with boiling water. Let cook for 15 minutes covered, then remove cover and simmer for 2½ hours, being careful to prevent its burning. The gravy when done will be thick and rich. Potatoes pared and cut in half lengthwise may be laid in the gravy and cooked until brown.

Mrs. A. I. Draper, Danville, Ill.

BEEF TENDERLOIN.

Small beef tenderloins are delicious when spread with

a dressing as for turkey and rolled like jelly cake, roasted in the oven. Veal may be cooked the same way. L. W.

STUFFED BEEF STEAK.

Take a rump steak about an inch thick. Spread over the steak a good stuffing. Roll it up and sew together with coarse thread. Lay it on a rack in an iron pot, just so it does not touch, and put in just enough water to cover it, adding a tablespoon of butter or drippings. Let it stew slowly for 2 hours, longer if necessary. Thicken the gravy and turn over to serve.

BEEF LOAF.

Three pounds beef, $\frac{1}{2}$ pound salt pork, 1 cup bread crumbs, 2 eggs, 1 cup milk, pepper and salt. Bake $2\frac{1}{2}$ hours in slow oven. Mrs. Kilbourne.

TENDER ROUND STEAK.

Pound $\frac{1}{2}$ cup flour, 1 teaspoon salt and $\frac{1}{4}$ teaspoon pepper into both sides of round steak. Put suet or drippings into frying pan, when hot sear both sides of steak well, then nearly cover with hot water. Cover pan to retain steam and cook for 20 minutes or until water evaporates. Allow steak to brown on both sides, then serve with gravy made in pan. C. L. S. H.

SPIDER ROAST.

Slice of round of beef 2 inches thick, boiling water, salt, small onion sliced. Put meat in spider with water, salt and onion on top. Cover tightly and cook slowly 4 hours, being careful not to let it boil dry. Brown nicely on both sides before removing from spider. Have gravy of liquor in the spider and pour over meat on platter.

Mrs. Rowell.

BEEF STEW.

Remove fat and strings from nice slice of round steak and cut in small pieces. Brown large tablespoon butter and tablespoon flour in a frying pan. Put in steak letting it brown well. This will take about 10 minutes, then pour on boiling water until meat is more than covered. Cook until meat is tender, then add sliced cooked potatoes, salt, pepper and a little onion if desired. Put in oven for $\frac{1}{2}$ hour, add more water if needed.

Mrs. Joshua Foster.

FROZEN BEEF.

Freeze hard a thick round beef steak, shave with the grain, as fine as possible. Put $\frac{1}{2}$ tablespoon butter in hot spider, add frozen meat, cover closely and simmer 2 hours, season with salt and pepper. Toward the last add a tablespoon or so of hot water.

Mrs. F. T. Nye.

BEEF LOAF.

Two and one-half pounds chopped beef (round), $\frac{1}{4}$ pound suet, 1 large onion, $\frac{1}{2}$ teaspoon pepper, 1 tablespoon salt. Put beef and suet through grinder, chop onion very fine, and add to beef and suet, salt and pepper. Knead 15 minutes and form into loaf. Bake, basting frequently, $\frac{3}{4}$ of an hour.

Mrs. Mose Rosenblatt.

STEWED VEAL WITH DUMPLINGS.

Three pounds of veal cut up. Remove the scum as it rises and salt to taste, add 1 tablespoon butter and a sliced Spanish onion. Stew $1\frac{1}{2}$ hours. Dumplings: 2 cups flour, 4 level teaspoons baking powder, pinch of salt, sift; lard size of an egg worked into the flour. Wet up with 1 cup milk, into which a beaten egg has been stirred, use more milk if not soft enough. Drop a spoonful at a

time on the meat. Cook 20 minutes without removing cover. Take up meat and dumplings on a platter. Wet 2 tablespoons flour in a little cold water, rub until smooth, and stir into the broth. Cook until it thickens, then pour over the stew.

N. A. Corcoran.

VEAL IN MILK.

Get a veal steak about $\frac{1}{2}$ inch thick, cut into pieces large enough to serve. Dip each piece in beaten egg, then in bread crumbs; have an iron spider piping hot with $\frac{1}{4}$ inch of hot fat in the bottom. Fry the veal quickly on both sides until a light brown, then pour milk into the spider until it comes almost to the top of veal. Cover tightly and place in a slow oven for about an hour. The last 15 minutes remove lid so that veal will be crisp. 1 pound of veal will serve 4 persons bountifully.

Mrs. A. S. Thompson.

VEAL BIRDS.

Cut slices from the round very thin, remove the bone and trim off all fat, skin and ragged edges. Pound thin as possible and cut into even pieces, 4 or 5 inches square. Take the scraps trimmed off and a little salt pork, chop fine, season with cayenne pepper, salt, a little lemon juice and parsley. Spread some of this on the pieces of veal, roll tightly and either tie or fasten with toothpicks. Roll each one in flour and brown in butter. When brown, cover with boiling water and simmer until tender, from $\frac{3}{4}$ of an hour to 1 hour. 15 minutes before done, stir in 1 cup whipped sweet cream. Serve with gravy.

Mrs. O. T. Thompson.

VEAL LOAF.

Two pounds veal, $\frac{1}{2}$ pound fresh lean pork, $\frac{1}{4}$ pound salt pork all chopped together, 1 cup cracker crumbs, 1 cup sweet milk, 1 egg beaten in the milk, 1 tablespoon salt, 1 tablespoon butter, 1 teaspoon pepper and sage together. Bake until brown on top and baste while baking with milk.

Mrs. C. H. Menzie.

VEAL LOAF.

Three pounds uncooked veal, $\frac{1}{4}$ pound uncooked salt pork, chop fine, 1 cup rolled crackers, 1 egg well beaten, 1 tablespoon sugar, 2 teaspoons salt, 1 teaspoon pepper, $\frac{1}{2}$ cup sweet milk. Make into a round loaf, and bake in a moderate oven 2 hours. Serve with tomato sauce, hot.

ROAST VEAL AND HAM.

Two medium thick veal cutlets, rather small in circumference. On one of them place a thick slice of ham and cover with the other cutlet, just as you would make a sandwich. Place in a roasting pan and cook in a hot oven at first to sear the meat, then reduce the heat to moderation. Baste frequently.

Mrs. A. H. Van Tassel.

VEAL CUTLETS BROILED.

Trim cutlets evenly, sprinkle both sides with salt and pepper, dip in melted butter and broil slowly. Garnish with lemon and parsley.

BREADED LAMB CHOPS.

Season with salt and pepper some fine crumbs, trim the chops, dip in lemon juice, then in crumbs, then in beaten egg, then in crumbs. Have ready a spider with plenty of hot lard and butter, and fry the chops, not too fast.

ON COOKING VENISON.

Our forefathers provided venison as a staple article of food and the old cook books contain recipes for preparing it. But today, in many parts of our country, venison is unobtainable, unless there is a hunter in the family, or a friend who can supply it, and this may be the reason that many of the newer cook books do not mention it.

Each season for more than 20 years our hunter has brought home his deer—so that the following suggestions possess at least the merit of having been well tried and proven. All young and tender venison may be cooked just like any other meat, always remembering that it has a wild and gamy flavor of its own which one has to learn to like. However, it is most often the big deer with spreading antlers that tempts the hunter and thus he is able to supply his friends with choice roasts and steaks. The meat of the larger and older deer is very likely to be strong-flavored and somewhat tough, but perfectly delicious and tender if one knows how to cook it. If it seems necessary, parboil the venison for a few minutes in boiling water to which a generous pinch of soda has been added. Always baste roasting venison often and carefully, as it is naturally a dry meat, and always have all plates and platters on which it is served piping hot, as the fat becomes tallow-like when it cools. We always cook it well done, but that is only our preference and use an enameled platter for serving.

Minnie N. Meyers.

ROAST VENISON.

Unless the roasting piece has plenty of its own fat, either lard, or spread thickly with slices of salt pork or bacon, dredge with flour, salt and pepper, and lay in tray of roaster with a little boiling water poured around it.

Put in hot oven until meat has nicely browned, then lower the heat and cook slowly, basting often and thoroughly with the rich drippings which will soon form in the pan, until done as preferred, making a brown gravy as for any other roast. Venison requires the same time for roasting that is allowed for other meats, the weight being equal.

M. N. M.

STEWED VENISON.

Many hunters prefer this dish to any, and for it may be used to best advantage the rib pieces, cut up into portions suitable for serving. If it seems necessary parboil in soda-water a few minutes; remove to a kettle and cover with boiling water; allow to cook slowly, closely covered, adding salt to taste when nearly done. When perfectly tender remove meat to a hot spider and brown each piece uniformly, in either butter or bacon fat. Lay the meat on a hot platter and after pouring off most of the fat left in the spider, thicken the remaining portion with flour, and add liquid from the stewing kettle to make a smooth gravy, which may be either poured over the meat on the platter or served separately in a hot gravy boat. M. N. M.

VENISON STEAK.

If one is sure the steak is tender it will be delicious broiled, or cooked like a beef steak, but if there is any question about it, this method of preparing it will surprise and please. Place the steaks in an iron spider and pour over enough boiling water to just cover the meat, cook covered, turning the meat often, until tender, and the water has been absorbed. Add butter or bacon fat to the spider, in which brown each piece of meat on all sides, also sprinkling well with salt and pepper. Remove the venison to a hot platter, dot generously with bits of but-

ter and pour over it a rich gravy made by adding a little boiling water to the drippings in the spider. Set in a hot oven until the butter is melted and then serve, a dish that literally melts in the mouth. All unsightly and less desirable parts may be carefully cooked and used for mince meat.

Minnie N. Meyers.

LEG OF MUTTON A LA VENISON.

Remove rough fat and lay mutton in deep earthen dish, rub into it thoroughly the following: 1 teaspoon each of salt, celery salt, brown sugar, black pepper, English mustard, allspice and some sweet herbs, powdered and mixed; after which, pour over it slowly a teacup of vinegar. Cover tightly and set in a cool place for 4 or 5 days, turning and basting often each day. To cook, put in a kettle 1 quart boiling water, place over it an inverted shallow pan and on it lay the meat just as removed from the pickle. Cover tightly and stew 4 hours. Do not let the water touch the meat. Add a cup of hot water to the pickle remaining and baste with it. When done, thicken the liquid with flour and strain through a sieve to serve with meat. Serve with currant jelly as for venison.

Mrs. F. E. Converse.

TRIPE.

Rinse and parboil for 5 minutes, drain and dip in beaten eggs and then in crumbs which have been salted. Fry in butter and garnish with parsley. Choose the honeycomb tripe.

C.

PORK TENDERLOIN ROAST.

Make a dressing of 1 cup bread crumbs, teaspoon sage, small onion cut fine, salt, butter and a little milk. For tenderloin split through middle lengthwise, rub with

pepper and salt. Bake an hour, garnish with parsley and apple jelly.

Mrs. L. W. Miller.

ROAST LOIN OF PORK.

Choose a small leg of young pork, cut a slit in the knuckle with a sharp knife and fill with sage and chopped onions and a little salt and pepper. When half done score the skin in slices, not deeper than the outer rind. Take 4 or 5 large apples, wash and cut in slices without paring. Peel and slice $\frac{1}{2}$ dozen good sized onions, fry both together in some of the pork fat until well done and brown. Serve around the pork.

Mrs. L. W. Miller.

PORK CUTLETS.

Put $\frac{3}{4}$ of a pound cold roast pork and 2 small onions through the meat grinder, add 1 mustard spoon made mustard, salt and pepper and dash of paprika. Mix with a little stock or milk and 1 well beaten egg. Make into small cutlets, dredge with crumbs and cook in deep fat.

Mrs. F. T. Nye.

SAUSAGE.

Put through meat grinder 4 pounds lean, young pork. Mix the following seasoning through well with a fork: 2 level tablespoons salt, 2 heaping tablespoons sage, 1 level teaspoon pepper, 2 teaspoons molasses, $\frac{1}{2}$ teaspoon paprika.

Mrs. Stevens.

SPARE RIBS AND SAUER KRAUT.

Put 1 quart of fresh kraut and 1 strip of ribs into a covered baking pan. Bake 6 hours in a medium oven.

N. A. Corcoran.

PORK CHOPS WITH DRESSING.

Moisten bread well, season to taste with salt, pepper

and powdered sage, add piece of butter size of an egg and 1 whole egg. Mix fine. Rinse chops and wipe dry, put in roasting pan. Pile as much of the dressing on each chop as the chop will hold. Fill the pan with milk to the top of the chop but not so as to wet the dressing. Cover and bake one hour.

N. A. Corcoran.

SWEET BREADS WITH PEAS.

Wash the sweetbreads, rejecting all membranes and tough portions. Let lie in salt water for an hour to blanch. Then drop into hot water and cook for 20 minutes. Plunge them into very cold water for $\frac{1}{2}$ hour, wipe dry, roll in beaten egg and crumbs, or just in crumbs, salt and brown in butter. Put mound of peas on platter and arrange sweetbreads around it.

Mrs. W. C. Weirick.

RABBIT.

Soak in milk over night. Brown in butter, then put in casserole, cover with water and a cup of sherry wine, 3 small onions stuck full of cloves, pepper and salt. Cook until tender. Thicken gravy with flour and pour around rabbit.

Mrs. Hiram Morgan.

LIVER AND BACON.

Fry the bacon until brown and crisp, but do not let burn, drain from fat and put in oven to keep warm while preparing the liver. Pour boiling water over the liver and let stand a few minutes, drain and roll each slice in flour, fry in the bacon fat until brown. Serve together on platter with a border of mashed potatoes.

N. A. Corcoran.

LARDED CALVES' LIVER JARDINIÈRE.

One calf's liver, salt pork, 1 onion, 1 green pepper, 1

small carrot, 2 pieces celery, 1 pint stock or water. Lard the liver with firm strips of salt pork, and dredge lightly with flour. Run through a grinder the onion, pepper, carrot and celery. Spread vegetables in a greased pan or baker and lay the liver on top. Pour in the stock or water and cook all about an hour, basting occasionally and seasoning well when half cooked. Serve on hot platter—vegetables around the meat. Mrs. A. S. Thompson.

CHOPS EN PAPILLOTE.

Two eggs hard boiled, 3 crackers, 3 tablespoons melted butter, 2 or 3 tablespoons cream, $\frac{1}{4}$ teaspoon onion juice, salt and pepper. Order chops prepared by scraping bone clean 2 inches from the end so as to put on paper frills. Wipe and trim. Put eggs through meat chopper, add finely rolled crumbs, melted butter, salt and pepper to taste, onion juice, add cream until right consistency to spread. This mixture is sufficient for 9 chops. Put a layer of it over each chop. Butter one side of a large square of white paper, wrap the chop in it and fold over the edges. Place in ungreased dripping pan. Bake 25 minutes in hot oven. Remove from cases, arrange on platter around a center of French peas.

Mrs. W. N. Shepard.

MEAT LOAF.

Put one pound each of beef, veal and fresh pork through the grinder, add 1 egg, 1 cup milk, a slice of bread, crumbed, a tablespoon ground sage, salt and pepper to taste. Mould and put in a pan with a few bay leaves on top and bake 2 hours. Mrs. J. C. Rood.

SPICE MEAT.

One and one-half pounds veal, $1\frac{1}{2}$ pounds round steak

put through food chopper, 2 eggs, 1 dessert spoon sage, 1 tablespoon salt, 1 teaspoon pepper, 2 tablespoons butter, 4 large slices bread soaked in boiling water. Put in shape and bake $2\frac{1}{2}$ hours in good oven.

Mrs. Lee Burr.

BEEF LOAF.

Two and one-half pounds round steak, 1 cup sweet milk, 2 eggs, 1 cup rolled crackers, 1 teaspoon pepper, 1 tablespoon salt, little sage. Bake $\frac{3}{4}$ hour.

Mrs. Schellenger.

HAM.

Wash thoroughly, trim and let soak two hours. Use for boiling $\frac{1}{2}$ cider, $\frac{1}{2}$ water, 1 small onion, 4 cloves, $\frac{1}{2}$ teaspoon mustard. When tender (about 4 hours) skin, fill the fat with cloves about 2 inches apart, sprinkle plentifully with brown sugar and bake about $\frac{3}{4}$ hour. •

HAM BAKED IN MILK.

One thick slice smoked ham, 2 tablespoons brown sugar, 1 teaspoon dry mustard. Rub sugar and mustard well into the ham. Put in iron spider, cover with hot milk and cook for forty minutes or until milk has cooked entirely away.

Mrs. O. R. Foster.

BAKED SLICED HAM.

Get a slice of ham 2 inches thick, cut from the middle of the ham. Simmer from 2 to 3 hours, then stick cloves in it, and bits of butter. Coak soft bread in milk and spread over this. Bake in a moderate oven until brown.

Mrs. Harriet Van Tassel.

BAKED HAM.

Boil a 16 pound ham for 3 hours, skin it and rub in

$\frac{1}{2}$ pound brown sugar. Cover with fine bread crumbs and bake 2 hours.

HUNGARIAN STEW.

One-half pound beef, $\frac{1}{2}$ pound pork, $\frac{1}{2}$ pound lamb, $\frac{1}{2}$ pound veal, cut in pieces, put in casserole, add salt and pepper, a little onion if you like and 1 cup of strained tomato. Cover and cook in moderate oven until tender.

Hanna McGlauchlin.

THICKENING FOR STEW.

When cooking braised steak, stews or soups that require a little thickening, instead of the ordinary flour and water, sprinkle in $\frac{1}{2}$ cup rolled oats when first putting on the stew. You will have a thickening that not only imparts a delicious flavor but is nutritious and saves time as flour often lumps.

Mrs. F. T. Nye.

HUNGARIAN GOULASCH.

Fry an onion in butter the size of a walnut to a nice brown, put in a cup of canned tomatoes and $\frac{1}{2}$ pound each of uncooked veal, pork, beef and mutton, season with salt and pepper, cover and simmer very slowly 2 or 3 hours. Do not put in any water; tomatoes and juice of meat make a rich gravy.

Mrs. F. T. Nye.

SWEDISH MEAT BALLS.

One pound round steak, $\frac{1}{2}$ pound pork from the shoulder, 2 good sized boiled potatoes, 1 egg, 1 small onion, 2 tablespoons catsup, salt, pepper. Put meat and potato through grinder twice, add egg, grated onion, catsup, salt, pepper. Mix thoroughly, shape into balls about an inch in diameter. Fry in butter about 3 minutes, when brown on both sides add $\frac{1}{2}$ cup water, and steam covered

10 minutes. Gravy: After balls have been removed put 2 cups boiling water in spider, 2 tablespoons catsup. Thicken with flour, season with salt and pepper.

Mrs. A. Jackson.

GRANDMA'S STUFFING.

Melt 1-3 cup butter in $\frac{1}{2}$ cup hot water, add $\frac{1}{4}$ teaspoon pepper, $1\frac{1}{2}$ teaspoons salt, $\frac{1}{4}$ teaspoon powdered sage, 1 small onion finely chopped. Crumble 1 loaf stale baker's bread, add to first mixture, tossing lightly with a fork.

GIBLET DRESSING.

Blend and brown 1 heaping tablespoon butter with 1 tablespoon flour, add 1 small onion chopped fine, cook a moment. Into this put giblets which have been boiled until tender and finely chopped. Cook down until very thick. Salt and pepper. Into rice cooked southern fashion, dry and separate each kernel, add finely chopped parsley, add 1 egg beaten light, add giblet stew.

Mrs. Merrill.

BRUNSWICK STEW. (Southern.)

Boil 1 chicken until it comes from the bones, with 1 slice of fat bacon. Put in 1 cup small lima beans, 1 cup tomato, 2 large white potatoes cut in cubes, 1 small onion and 1 cup corn. Salt and pepper to taste. If stock needs thickening, wet 1 tablespoon flour and stir in.

Carrie W. Murkland.

OLD FASHIONED ROAST TURKEY.

Wash thoroughly on the outside with warm water, soap and brush, rinse and dry. For the stuffing, use 2 baker's loaves of 1 day old bread, crumble very fine dry, season highly with pepper and salt and moisten with 1

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cup melted butter. Stuff the turkey, sew up opening, truss legs and wings tightly, cover legs with oiled paper to prevent dryness. Rub over with salt and butter, dredge lightly with flour and put in hot oven for $\frac{1}{2}$ hour with $1\frac{1}{2}$ pints water in pan. Then cover, not closely, and bake moderately until tender. Then remove cover and brown.

Mrs. W. C. Weirick.

OYSTER DRESSING FOR TURKEY.

One quart oysters, 1 pound oyster crackers, $\frac{1}{2}$ pound butter. Salt and pepper.

Mrs. F. M. Coons.

BREADED CHICKEN.

Cut chicken into pieces, size to serve, unless young and tender stew, then dip each piece first into egg, then into bread crumbs (twice). Season with salt and pepper. Place in large baking pan with lump of butter on each piece of chicken. Add $\frac{1}{2}$ cup hot water; bake slowly, basting often until done. Lift onto a hot platter. Into the pan put a cup of rich milk or cream and a cup of bread crumbs. Stir well until cooked, then pour over the chicken. It is well to have some extra sauce to serve with chicken.

CREAMED CHICKEN A LA KING.

One 5 pound chicken, 1 pound sweetbreads and 1 can mushrooms, 1 quart cream. Boil chicken until very tender in as little water as possible to keep from burning, adding a little boiling water as necessary from time to time. Salt when about half done. Remove from bones and cut up in rather small pieces. Cook the sweetbreads and cut in same manner. Cut the mushrooms in half. Mix all together. Make a thick white sauce of the quart of cream and a cup of the chicken liquor thicker than

ordinary white sauce and mix while hot with the chicken. Butter a baking dish, put in the mixture, cover with buttered crumbs and bake slowly for an hour. Too long baking and too hot an oven will cause the cream sauce to separate and when done will not be creamy and smooth.

Mrs. W.

FRIED CHICKEN.

Cut the chicken in pieces and put in an iron spider. Add 2 tablespoons butter, 2 of lard, salt and pepper, and hot water enough to cover. Let cook slowly until tender and the water is all cooked away. Then brown gently adding more lard and butter if necessary. This method prevents the dryness so common to fried chicken.

Mrs. W. C. Weirick.

BAKED CHICKEN.

Split young fowls down the back, flatten breast slightly, dredge with flour, season well with salt and pepper and cover with pieces of butter. Lay in pan and put in hot oven until done, basting frequently with melted butter and hot water. If inclined to brown too quickly, cover.

C. D. W.

FRICASSEE OF CHICKEN.

Joint the chicken as for a stew, cover with boiling water, and cook gently until tender. Lay the pieces in a baking dish, salt, pepper and lay pieces of butter over each piece. Thicken the gravy with flour, season, pour over the chicken and bake until done

CHICKEN PIE.

Joint chicken and stew until very tender. Remove from bones and cover bottom of baking dish. Set pan

where chicken will keep warm while preparing broth and crust. Broth: 4 cups chicken broth, 1 cup milk, season to taste. Thicken with 1 tablespoon butter and 2 of flour blended together. When thick and very hot pour over chicken, reserving some for gravy boat. Crust: 2 cups flour, 4 level teaspoons baking powder, pinch of salt. Add 1 rounding tablespoon butter or lard. Wet up with 1 cup milk to which 1 beaten egg has been added. Use more milk if dough is not soft enough. Bake in hot oven 15 minutes or until the crust when lifted with a fork is baked through.

N. A. Corcoran.

ROAST TAME DUCK.

Prepare a young duck as turkey and stuff with the following: 5 cups apples peeled and cut in quarters, and 2 cups cooked prunes. Sew up and truss tightly.

WILD DUCK.

In order to remove the fishy flavor, the ducks should be picked, singed and drawn and thoroughly washed inside and outside in cold water. Cover them with boiling water to which has been added 1 tablespoon soda, 1 carrot and 2 onions. Boil $\frac{1}{2}$ hour, take ducks out and put into cold water, then wipe dry, season and stuff if desired with any preferred dressing. Rub breasts with butter and place a pair of salt pork slices over each breast and bake in moderate oven. Baste often with water that has a little onion and melted butter in it.

Mrs. R. K. Welsh, Rockford.

FILLETS OF TEAL DUCK.

Take only the breasts of teal, leaving skin on and score lightly. Marinate these in olive oil, in which has been incorporated cut chives or young onion tops, parsley

leaves and lemon juice. Let remain for 2 hours and when ready to serve cook in a little olive oil in the spider until brown but rare. The wild duck (larger) may be treated the same way.

Mrs. R. K. Welsh, Rockford.

RICE HEN.

Take butter the size of an egg and small amount of bacon grease, 1 good sized onion, cut fine. Place onion, butter and drippings in frying pan and cook until onion browns. Then add rice hen which has previously been cut up in small pieces and well seasoned. Add 1 table-spoon water, cover and cook 10 minutes, then remove cover and turn each piece of fowl until it is a nice brown. Before removing from fire add a little water to make plenty of gravy. Place fowl on platter, pour gravy over all.

Mrs. T. Irving Gaston.

ROAST GOOSE.

Prepare a young goose for roasting. Stuff with apple dressing, rub over outside with butter and salt. Put in oven and let brown. In 15 minutes add 2 cups water. In making the gravy turn off almost all the fat before thickening. Stuffing: 3 cups stale bread in pieces, 3 cups apples pared, cut in $\frac{1}{4}$ inch cubes, $2\frac{1}{2}$ tablespoons chopped onion, $\frac{1}{4}$ teaspoon powdered sage, 2 tablespoons butter melted, $\frac{1}{4}$ teaspoon pepper, 1 teaspoon salt. Mix and fill goose.

BAKED FRESH FISH.

Soak the fish 1 hour in cold water. Rub it well with salt, pepper and butter. Dredge with flour. Skewer in O or S shape. Lay onto pieces of salt pork. Put into a hot oven, without water in the dripping pan. Baste often with the butter and fat. After it has baked 15 minutes,

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add a little water. Bake a 2 pound fish for 1 hour. Serve with sauce of 1 tablespoon melted butter, into which stir 2 tablespoons flour, stirring briskly. Add the hot water left in the pan, after the fish is baked. Stir all the time. Add salt and pepper. Pour over the fish just before serving. Garnish with parsley. Mrs. T. Irving Gaston.

BAKED TROUT WITH BUTTER SAUCE.

Stuff a medium sized trout with bread crumb stuffing. Lay over it pieces of pork cut very thin. Dredge with flour. Place in the oven with a little water in the baker. Bake 1 hour. Serve with a dressing of $\frac{1}{2}$ pound butter placed in a spider until brown. Have quite a bit of chopped parsley in a dish, and pour the hot butter over.

Anna Gertrude Gaston.

BAKED FISH.

After fish has been thoroughly cleansed and dried, it should be placed in a well-oiled baking pan, then brushed with oil or melted butter and sprinkled with salt, pepper, minced parsley and flour. A slice each of onion and lemon, also a bay leaf may be placed inside if a whole fish is used. Bake in a moderate oven, basting occasionally with hot water and butter.

SAUCE FOR BAKED WHITE FISH.

One-half cup butter, juice of lemon, yolks of 2 eggs, speck of cayenne pepper, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup boiling water. Beat butter to a cream, add the yolks one at a time then the other ingredients. Put bowl in boiling water and beat until it has the consistency of custard.

C. Turner, Elk's Club.

SMOKED WHITE FISH.

Procure a smoked white fish, wash well and put in

hot oven for about 15 minutes, then remove skin, and serve with a little melted butter. Fine for breakfast.

Mrs. Weirick.

CREAMED FINNAN HADDIE.

Soak in cold water $\frac{1}{2}$ hour, skin side up, drain, cover with hot milk. Let stand in hot milk 5 minutes. Drain and remove all skin and bones. Cook the flakes for a moment in butter before adding cream sauce. At the last, add a little sherry and 1 tablespoon minced red pepper or a little cayenne. Serve on toast.

Mrs. L. H. Parker.

STEAMED FINNAN HADDIE.

Soak the fish in warm water about an hour. Remove skin and steam for an hour. Put on hot platter and pour over it drawn butter sauce. Garnish with crisp sliced cucumbers and lemon.

Mrs. Weirick.

ESCALLOPED OYSTERS.

One quart of oysters, 1 cup melted butter, 2 cups cracker crumbs, 2 cups bread crumbs, salt and pepper. Wash and drain oysters. Mix crumbs with melted butter. Put in a buttered baking dish, alternate layers of oysters and crumbs with seasoning. Bake $\frac{1}{2}$ hour in a hot oven.

Mrs. W. N. Shepard.

FRIED OYSTERS.

Select large oysters. Drain and pat lightly in cloth until dry. Sprinkle with salt and pepper. Crush crackers with rolling pin to a powder, roll each oyster in crumbs, dip in beaten egg, then in crumbs. Fry quickly in butter until brown.

Mrs. Jas. Croft.

CRAB MEAT ON TOAST.

One large can Japanese crab meat, 1 pint cream, 2

tablespoons flour, 1 tablespoon mustard, 1 teaspoon salt, plenty of paprika, 1 small piece butter. Mix butter, flour, mustard and pepper together, then add 3 tablespoons hot cream, then stir all together in other cream. Cook 2 minutes, add crab meat and salt and cook a few minutes longer. Serve on hot toast. If you put it in ramekins, add little butter and cracker crumbs on top and brown in oven 20 minutes. Mrs. Frank F. Foster.

ESCALLOPED LOBSTER.

Season 1 pint can lobster with salt, pepper and cayenne. Warm 1 cup cream. Beat the yolks of 2 eggs, strain into cream and cook over hot water until like custard, stirring constantly. When thick, remove from the fire, and season with salt and pepper. Put a thin layer of cracker crumbs in the bottom of baking dish, then alternate layers of lobster and cream sauce, until all is used. Cover with crumbs, moistened with melted butter and bake until brown. G. T. Gaston.

LOBSTER A LA NEWBURG.

Two pounds lobster, $\frac{1}{4}$ cup butter, $\frac{1}{2}$ teaspoon salt, few grains cayenne, 2 tablespoons sherry, 1-3 cup thin cream, yolks of 2 eggs. Remove lobster meat and pick up nicely, melt butter, add lobster and cook 3 minutes, add cream and yolks of eggs slightly beaten. Stir until thickened. Serve on toast or toasted wafers.

Mrs. Rockwell.

CODFISH SOUFFLE.

Boil a cup of rice in a quart of milk until soft. While hot beat into it a cup of shredded codfish, 1 big spoon of butter melted, yolks of 3 eggs and pepper. Let cool and add the beaten whites of the eggs and bake 30 minutes. Serve butter sauce with it. Mrs. W. C. Weirick.

OYSTER COCKTAIL.

In each glass or cup that has been buried in ice, place 6 small oysters, add 1 tablespoon tomato catsup, a few drops lemon juice, 1 drop Tobasco sauce, a dash of Worcestershire sauce and pepper and salt to taste.

Mrs. F. M. Coons.

CLAM CHOWDER.

One-half pound salt pork, 6 onions, 10 potatoes, 1 can tomatoes, salt, pepper, 1 bay leaf, 2 cans minced clams. Run salt pork through grinder, put in spider, when very hot add 6 chopped onions and fry a light brown. Now put in kettle, add potatoes diced, tomatoes and cover well with cold water, add salt, pepper and bay leaf. Let cook slowly $1\frac{1}{2}$ hours, then add juice and clams (minced) of 2 cans, let cook slowly $\frac{3}{4}$ of an hour.

Mrs. M. Rosenblatt.

SALMON LOAF.

One can salmon, 2 tablespoons melted butter, 2 eggs (beaten light), $\frac{1}{2}$ cup fine bread crumbs. Take the fish and rub in the butter. Beat the crumbs in the egg, season with salt and pepper. Good either steamed or baked. Sauce: 1 cup milk boiled, add 1 tablespoon corn starch and 1 teaspoon butter, 1 egg, salt and pepper. Put egg in last. Boil a minute and pour over fish.

Mrs. W. F. Gregory.

SALMON TIMBALE.

One can salmon, take out bones and make fine, 1 tablespoon butter, 1 tablespoon flour, melt up together and add $\frac{1}{2}$ cup milk. Cook about 5 minutes, then put in salmon. Let cool. Beat in yolks of 3 eggs, then beat in whites of 3 eggs beaten stiff, stir slowly. Bake in oven 20 minutes in a dish set in water.

DRESSING FOR TIMBALES.

Two hard boiled eggs chopped fine, 1 teaspoon corn starch, yolk of raw egg, salt and pepper to taste. Mix with 1 cup cold water and put on stove and stir until it comes to a boil. Remove from fire and add juice of $\frac{1}{2}$ a lemon. Pour over timbale and serve. Decorate with lemons, water-cress or radishes.

Cold Meats and Fish.**VEAL LOAF WITH EGGS.**

Two pounds veal, $\frac{1}{4}$ pound salt pork chopped, 1 tablespoon sage, $\frac{1}{2}$ teaspoon pepper, $\frac{1}{2}$ tablespoon salt, 2 tablespoons bread crumbs, 2 eggs beaten, 1 cup milk. Boil 8 eggs hard and put in the mixture so that the eggs will be in the center when cut, after the loaf is baked.

K. F. Northrop.

COLD MEAT LOAF.

Four pounds beef (round), $\frac{1}{2}$ pound lean fresh pork, $\frac{1}{2}$ pound salt pork. Put in boiling water and let stew gently for 4 hours, or until very tender and all the water has been absorbed but about 1 cupful, then put meat through meat grinder, salt and pepper to taste, a little paprika and 5 tablespoons of Worcestershire sauce and add the cupful of liquid left from the meat. Pack in mold, to slice cold. Make day before using.

Mrs. W. D. Hall.

SALMON LOAF.

One small can salmon, 2 eggs beaten, 4 tablespoons melted butter, 1 large cup fine bread crumbs, salt, pepper and parsley. First chop fish, then rub in butter until

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smooth. Beat crumbs with eggs and season before working all together. Put in a buttered mold and steam for 1 hour. When cold, arrange on a platter, sliced, bordered with lemon, parsley and hard boiled eggs sliced.

E. R. Stiles.

MOLDED SALMON.

Remove skin and bones from 1 can of salmon and separate the fish in small pieces. Mix together $\frac{1}{2}$ table-spoon each of mustard and salt, 2 tablespoons sugar, yolks of 3 eggs, 1 cup thin cream and $\frac{1}{4}$ cup vinegar. Cook over water until thickened like custard. Remove from fire, add 2-3 tablespoon Knox gelatine which has soaked in $\frac{1}{4}$ cup cold water and strain over the salmon. Mix thoroughly, turn into a mold which has been dipped in cold water. Set in a cold place. Turn mold on a bed of lettuce and serve with a cucumber sauce.

SALMON LOAF WITH LEMON DRESSING.

One can salmon, 4 tablespoons melted butter, $\frac{1}{2}$ cup cracker crumbs, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon black pepper, 3 well beaten eggs. Dressing: 1 cup milk, 1 table-spoon corn starch, 1 tablespoon butter, juice from can of salmon, 1 egg, a little salt, juice of $\frac{1}{2}$ lemon. Directions: Drain liquor from can of salmon, mince and add melted butter, crumbs, pepper and salt, lastly the eggs. Put in buttered mold. Set in pan of hot water and bake for 1 hour replenishing water as it evaporates. When done, set in cold water, to loosen, turn out on serving platter. For the sauce: Heat milk in double boiler, moisten corn starch with cold water, add to hot milk, add butter, salt, liquor from salmon. Cook to consistency of custard. Take from fire, let stand in double boiler until

loaf is ready, then add lemon juice and pour around loaf.

Mrs. Leek.

JELLIED TONGUE.

Boil tongue in 2 or 3 waters according to amount of salt in it. In last water put bay leaf, parsley, onion, celery or celery seed. Cook very slowly a long time, trying with a fork. Take 2 cups broth with 2 teaspoons of dissolved gelatine (Knox) to pour over tongue placed in a small dish.

Mrs. Richard Peters, Manistee.

MARBLED VEAL.

Put the meat from a knuckle of veal through a meat chopper, add a little lemon juice and a little grated onion if liked and salt and pepper. Skin a cold boiled tongue, cut up and pound to a paste, adding to it nearly half its quantity of butter. Put some of the veal into a mold, pack it down, then put in a layer of the tongue, and another layer of veal. Press it down and put away to get cold. Before putting the veal in the mold mix it quite wet with the gravy from the veal, to jelly.

Mrs. W. C. Weirick.

PRESSED VEAL.

Knuckle of veal, small onion, salt and pepper. Cook until tender, separate the meat into small pieces, add a little sage, the juice of $\frac{1}{2}$ lemon and the liquid which will be about a cupful. Pour into jelly glasses to mold.

Mrs. H. L. Hulburt.

Sauces for Meat and Fish.

CATSUP SAUCE.

One cup white sauce, 3 tablespoons catsup. Mix with catsup and serve hot or cold over fish or meat. White sauce: 2 tablespoons butter, 2 tablespoons flour, a good pinch of white pepper, dash of cayenne pepper, 1 cup hot milk. Melt butter in a sauce pan, when bubbling add flour; add boiled milk gradually.

Mrs. L. Rosenblatt.

GAME SAUCE.

One tablespoon each Worcestershire sauce and mushroom catsup, salt and cayenne to taste, juice $\frac{1}{2}$ lemon. Mix well and make hot and stir in teaspoon made mustard. (For duck.)

Mrs. R. K. Welsh.

COOKED MUSTARD.

One egg, 1 tablespoon ground mustard, 2 teaspoons corn starch, 1 teaspoon sugar, enough vinegar to make right thickness. Cook over hot water.

FRENCH MUSTARD.

Soak 1 large strong onion in 1 cup sour vinegar 12 hours, strain off. Stir 3 tablespoons mustard into 1 egg, add vinegar, little at a time to prevent lumps. When smooth add 1 teaspoon salt, $\frac{1}{2}$ teaspoon white pepper, 1 teaspoon sugar, heaping teaspoon butter or 2 of olive oil, bring to a boil, stirring all the time. Cook until right, to spread when cool. Will thicken a little when cold.

Miss Burr.

MUSTARD DRESSING.

Two teaspoons mustard, 1 teaspoon sugar. Blend with water.

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CUCUMBER SAUCE.

Beat $\frac{1}{2}$ cup heavy cream stiff, add salt and a few grains cayenne to taste, and gradually 2 tablespoons vinegar, then add 1 medium size cucumber pared, chopped and well drained and sufficient onion juice to flavor delicately.

Mrs. E. F. Hansen.

TOMATO SAUCE.

One quart can of tomatoes, 1 slice onion, 2 cloves, a little pepper and salt. Boil 20 minutes and strain. Melt in another pan an ounce of butter and stir in a tablespoon of flour. Cook a moment and stir into the tomato and heat.

TOMATO SAUCE.

One cup canned or stewed tomato, 2 tablespoons butter, 2 tablespoons flour, 1 teaspoon onion chopped, 1 teaspoon pepper, red pepper, celery salt. Method: Cook onion with tomato 15 minutes, melt butter and add flour, strain tomato and add it to butter and flour. Cook all together 10 minutes or until smooth, then add seasoning.

MUSHROOM SAUCE FOR BEEFSTEAK OR ROAST BEEF.

Thicken the gravy with flour to the desired consistency, season with salt, pepper, a teaspoon of kitchen bouquet, then add mushrooms cut in pieces, or the whole button mushrooms and let stand until mushrooms are heated through.

W.

HORSERADISH SAUCE.

One-half cup horse-radish, $\frac{1}{2}$ cup whipped cream, a little salt and 1 tablespoon of vinegar.

MINT SAUCE.

Prepare the mint leaves by chopping very fine, add

vinegar to cover well, and sugar to sweeten to taste. Let stand half a day or more before serving.

SAUCE FOR VENISON.

Beat $\frac{1}{2}$ glass melted currant jelly, $\frac{1}{2}$ cup port wine, little salt and red pepper, 1 teaspoon lemon juice, $\frac{1}{2}$ cup of stock. Heat all together slowly until very hot.

Miss Salmon.

WHIPPED CREAM DRESSING FOR FISH.

One cup whipped cream, 1 teaspoon grated horse-radish, 2 teaspoons cut almonds or (fine cut fresh cucumber). Vinegar and sugar to taste.

Miss Salmon.

CREOLE SAUCE.

One can tomatoes, 3 slices bacon, 3 medium sized onions, 2 cloves, 2 bay leaves. Cut bacon and onions in small pieces and fry until brown. Add tomatoes and seasoning and cook slowly for 1 hour. By adding grated cheese just before serving, makes an excellent sauce for spaghetti.

PUREE OF CARROTS.

Slice fine the outer part of a dozen carrots, $1\frac{1}{2}$ pints is enough, parboil 10 minutes, drain and cook gently again until tender with 1 pint water, 1 teaspoon each salt and sugar and $\frac{1}{4}$ teaspoon white pepper, add $\frac{1}{2}$ pound stale bread crumbs, and 1 quart veal or chicken broth. Simmer 20 minutes, put through puree sieve. Serve with lamb chops or veal cutlets.

Mrs. Bean.

RED APPLES.

Make a syrup of 4 cups sugar and $2\frac{1}{2}$ cups water,

adding enough Knox gelatine coloring to make a rich red syrup. Drop in the peeled apples (Jonathans preferred). Cook until easily pierced with fork. Serve with roast pork or duck. Mrs. Rockwell.

TARTARE SAUCE.

To $\frac{1}{2}$ cup of mayonnaise add 1 tablespoon of chopped capers, 1 of chopped parsley, 4 olives chopped and 1 small pickle chopped. Serve with fried fish.

Mrs. Hiram Morgan.

BUTTER SAUCE.

Cream together 2 tablespoons butter, a tablespoon of chopped parsley, juice of $\frac{1}{2}$ lemon, salt and pepper and spread over broiled or baked fish.

OYSTER COCKTAIL SAUCE.

One cup catsup, 2 teaspoons horse-radish, 2 tablespoons vinegar, 4 drops of tobasco, juice of 1 lemon. Salt and pepper to taste.

Mrs. A. P. Douglas.

MAITRE D'HOTEL SAUCE.

Put a teacup of butter in an earthen dish, add to it 2 tablespoons of parsley chopped very fine, juice of 2 lemons, add a little salt and a dash of cayenne pepper. Let boil up for a moment.

EGG SAUCE.

For boiled fish: The yolks of 2 hard boiled eggs mashed smooth with a level teaspoon of mustard, a little pepper, salt, 3 tablespoons vinegar and 3 of salad oil. A tablespoon of catsup can be added.

DRAWN BUTTER.

Drawn butter forms the basis of most sauces. From

this a great variety may be made, by adding different flavors, anchovies, onions, celery, parsley, mint, tomato, and relishes, whatever is suitable for meat, game or fish to be served. For drawn butter: Rub a tablespoon of flour with $\frac{1}{4}$ pound butter, when well mixed put in a sauce pan with a tablespoon of water. Set in a pan of boiling water, stirring until butter melts and is nearly boiling. Do not set it directly over the fire or on hot stove as the heat will make the butter oily.

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Pies.

PIE CRUST.

Three cups winter wheat flour, 1 cup lard, 1 teaspoon baking powder, 1 teaspoon salt, 1-3 cup ice water. Sift the flour, salt and baking powder 3 times, work the lard into the flour with a silver fork so that lard will be well mixed in flakes (not powdery), add the water and mix as lightly as possible. Do not handle any more than necessary in rolling. Place in a very hot oven at first.

E. W. Ervine.

PIE PASTE.

One cup flour, 2 heaping tablespoons lard, salt, 3 tablespoons water. To have especially nice allow to stand on ice and chill before rolling out.

PATTY SHELLS.

To make 1 dozen: 1½ cups flour, 2-3 cup butter, pinch of salt, little baking powder. Add as much cold water as for biscuits. Line patty tins with crust, put a roll of soft paper in each and cover as you would a pie. Bake a light brown, remove the paper and fill a few minutes before ready to serve. Stand in oven a few minutes.

Mrs. K. T. Waugh.

COOKIE DOUGH FOR PIES.

Two tablespoons butter, ½ cup milk, ½ cup sugar, 2 cups flour, 1 teaspoon baking powder, 1 egg. Mix dry ingredients, add slightly beaten egg to milk, combine the 2 mixtures, roll ¼ inch thick. This makes dough enough for 2 oblong tins. Prune filling for same: One pound prunes, ¾ cup sugar, juice of 1 lemon, ¾ cup of broken nut meats, ½ teaspoon cinnamon. Boil prunes,

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stone and rub through colander, mix and mash well with juice, add sugar and flavor with cinnamon and lemon juice. The above dough is very nice for berries or fresh fruits.

APPLE CREAM PIE.

Peel, core and quarter enough tart apples for a pie, mix $\frac{3}{4}$ cup sugar and 2 tablespoons flour. Line a pie-plate with nice crust into which sprinkle a little of the sugar and flour, then after laying the apples in neatly add the remainder, grate nutmeg over this or cinnamon if preferred. Put a few bits of butter over the top and pour on enough cream to about half fill the plate. Bake without cover until the apples are soft and a light brown. Serve warm.

Mrs. Draper.

APPLE PIE WITH WHIPPED CREAM.

Make a rich apple sauce, preferably of greenings and plenty of sugar. Cook until clear, thick, and free from lumps. Set aside until cold. Put into baked crust and over top pour whipped cream flavored with vanilla and sugar.

Mrs. S. E. Hill.

BANANA PIE.

Two medium sized bananas, 1 cup milk, $\frac{1}{2}$ cup sugar, 1 heaping tablespoon flour, 1 tablespoon of powdered sugar, 2 eggs, 1 teaspoon vanilla. Line a deep pie-tin with rich crust. Bake, when cool slice into it the bananas. Heat milk to boiling point then add the well beaten yolks of the eggs, to which has been added the sugar and flour. Cook until thick. When a little cool add the vanilla and pour over the bananas. Beat whites of eggs stiff, add the powdered sugar, spread over the pie and set in oven to brown.

Mrs. Hammond.

BUTTERMILK PIE.

One cup sugar, 1 tablespoon butter, 1 egg, cream together, 1 teaspoon cinnamon and cloves, juice of $\frac{1}{2}$ lemon, 1 cup buttermilk, 1 cup chopped raisins. To be used with rich crust.

PHILADELPHIA BUTTER PIE.

Cover a pie-plate with crust, as for a custard pie; take a piece of butter the size of an egg, 2-3 cup sugar, 1 cup sweet cream, 1 tablespoon flour. Stir butter, sugar and flour together, then stir in the cream, pour in the plate. Bake until brown.

Mrs. F. M. Coons.

CRACKER PIE.

One cup raisins, $1\frac{1}{2}$ cups sugar, 1 cup hot water, $\frac{1}{4}$ cup vinegar with $\frac{1}{4}$ cup water, $\frac{1}{2}$ cup molasses, 1 teaspoon each cinnamon, allspice, nutmeg, $1\frac{1}{2}$ cups rolled crackers.

Mrs. Loar.

CHEESE CAKE CUSTARD.

Pass $1\frac{1}{2}$ cups cottage cheese through a colander. Beat 3 eggs light, stir into cheese, then add $\frac{3}{4}$ cup sugar, juice and rind of lemon and teaspoon melted butter. Beat until smooth. Line a deep pie plate with pastry and fill with mixture and bake in quick oven.

Gertrude Culver.

COCOANUT PIE.

Line a deep pie tin with pastry as in recipe for cream-pie. Let 1 pint sweet cream come to the scalding stage, have ready a tablespoon corn starch dissolved in a little milk, stir in and when thick remove from fire, when cold add the beaten whites of 2 eggs, 3 heaping tablespoons sugar, a little salt and $1\frac{1}{2}$ cups of fresh grated cocoa-

nut, and turn into the crust.

Mrs. W. C. Weirick.

COCOANUT PIE.

One cup sugar (small) $\frac{1}{2}$ cup cocoanut, 1 pint rich milk, yolks of 2 eggs using whites for frosting, 2 tablespoons corn starch or flour, flavor with nutmeg. Let sugar and milk boil, then add corn starch which has been dissolved with a little cold milk and beaten yolks added to it, stirring constantly until cooked, pour into baked crust, cover with beaten whites and brown in oven.

CREAM PIE.

Yolks of 2 eggs, 3 tablespoons sugar, $1\frac{1}{2}$ cups milk, 3 tablespoons flour, butter size of a large walnut, 1 teaspoon lemon extract. Make a meringue from 2 egg whites for top of pie and brown in oven.

Mrs. Crockett.

CREAM PIE.

Two cups sweet cream, 3 tablespoons sugar, 2 eggs, 1 teaspoon (rounded) corn starch, a pinch of salt. Line a deep pie tin with rich pastry, prick well with a fork to keep from blistering and have it come well over the edges and pinched down so it will not shrink from pan, and bake. Put the cream, sugar and salt in a double boiler and when scalding hot add the cornstarch which has been stirred smooth with a very little cold milk. Cook until it tastes smooth, then pour it on the well beaten eggs, stirring constantly. Pour it into the crust, sprinkle cinnamon over the top. Let bake until it thickens and take right out of the oven. Delicious.

Mrs. W. C. Weirick.

SOUR CREAM PIE.

One cup sour cream, 1 cup sugar, 1 cup raisins, $\frac{1}{2}$ teaspoon each of salt, cinnamon and nutmeg, 1 egg. Method: Beat the egg and spices together and add to cream and salt, then add the remaining ingredients and bake with lower crust.

Mrs. Hammill.

CUSTARD PIE.

Three eggs well beaten, $\frac{1}{2}$ cup sugar beaten with eggs, pinch of salt, $3\frac{1}{2}$ cups milk, grated nutmeg. Cook in moderate oven.

CRANBERRY PIE.

One cup cranberries cut in halves, 1 egg, heaping tea-cup sugar, 1 tablespoon flour, 3 tablespoons cream. Bake in 2 crusts.

Mrs. C. A. Stanton.

LEMON PIE.

One cup sugar, yolks of 3 eggs, 3 heaping tablespoons flour, 1 cup milk. Cook in double boiler. When partly cool put in grated rind and juice of 1 lemon. Pour into the baked crust and spread over top meringue of the whites of the eggs beaten stiff and small cup sugar.

Mrs. H. P. Tower.

LEMON PIE.

Four eggs, 2 whites and 4 yolks in pie beaten separately, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ beaten with the yolks, 2 tablespoons water and the juice and part of rind of 1 lemon. Cook in double boiler until thick, then add the two whites into which has been put the rest of the sugar, and stir into this mixture white hot. Pour into baked crust and put meringue of remaining 2 whites with 2 tablespoons sugar over top and brown in oven.

Mrs. Carrie Blakesley.

MINCE MEAT.

Three pounds beef preferably from the round, 5 lbs. apples after being quartered and pared, 1 lb. suet (all finely chopped), 1 tablespoon salt, 2 tablespoons mace, 2 tablespoons cinnamon, 1 tablespoon cloves, 2 grated nutmegs, 1 pint molasses, 1 pound seeded raisins chopped, 1 pound seeded whole raisins, 1 pound seeded Sultana raisins, $\frac{1}{2}$ pound citron or candied lemon peel sliced very thin, $1\frac{1}{2}$ pounds currants carefully washed and dried, 2 pounds brown sugar, 1 pound granulated sugar, 3 pints boiled cider or fruit syrup from sweet pickles, jelly, preserves or orange marmalade may be added to taste. 3 oranges, 2 lemons, grate yellow part of oranges and lemons, discard white peel, into mince meat. Thoroughly mix ingredients and cook until apples are done, add pulp and juice of the oranges and lemons. Seal in cans while hot and keep in a cool place for use when needed.

Mrs. Albert A. Sawyer.

NUT MINCE MEAT.

One-half pound nut meats (pecans and walnuts), $\frac{1}{4}$ pound bread crumbs, 1 pound currants, 1 pound raisins, $1\frac{1}{2}$ pounds brown sugar, $\frac{1}{4}$ pound lemon, orange and citron peel, 2 pounds apples, 1 teaspoon cinnamon, 1 teaspoon cloves, $\frac{1}{4}$ teaspoon mace. Add to this when thoroughly mixed enough sweet cider to moisten thoroughly, bring all to boiling point. Seal in pint jars. This will make 4 pints.

Mrs. L. J. Wilkinson.

ORANGE PIE.

Grate the rind of 1 and use the juice of 2 large oranges. Stir together a large cupful of sugar and a heaping tablespoon of flour, add to this the well beaten

yolks of 3 eggs, 2 tablespoons melted butter. Turn into a pie pan lined with pie paste, and bake to resemble a finely baked custard. Beat the whites adding 2 tablespoons sugar, spread on top and return to the oven to brown slightly. The juice of $\frac{1}{2}$ lemon added to orange juice improves it.

Mrs. H. L. Hulburt.

MOCK CHERRY PIE.

One cup cranberries, $\frac{1}{2}$ cup raisins, 1 cup sugar, 2-3 cup hot water. Cook well and then add 1 tablespoon flour wet in cold water and after taking from fire 1 teaspoon vanilla. Cool before using.

Mrs. L. Merrill.

PINEAPPLE CREAM PIE.

Cut pineapple in small pieces, if fresh grate it. Cover with sugar and let stand all morning. Rub $\frac{1}{4}$ cup butter and $\frac{1}{2}$ cup sugar to a cream, add 3 eggs, beaten whites and yolks separately, add $\frac{1}{2}$ cup cream or rich milk and pour over the pineapple. Bake with or without top as you prefer.

Gertrude Culver.

PUMPKIN PIE.

One cup pumpkin, $\frac{1}{2}$ cup sugar, 2 eggs, pinch of salt, $\frac{1}{4}$ teaspoon allspice, $\frac{1}{4}$ teaspoon ginger, 1 tablespoon molasses, $1\frac{1}{2}$ cups milk, $\frac{1}{2}$ cup cream. Served with whipped cream on top.

Mrs. W. D. Hall.

PUMPKIN PIE.

One large cup pumpkin. Steam pumpkin and dry in oven. 2 eggs well beaten, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon ginger, $\frac{1}{4}$ teaspoon cloves, 1 teaspoon cinnamon, small pinch black pepper, 1 tablespoon brandy, 1 pint hot milk. Put mixture through strainer before pouring into crust. This makes 1 large pie. Bake at least 45 minutes.

SQUASH PIE.

One cup strained squash, 2-3 cup sugar, 2 eggs, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon ginger, $\frac{1}{2}$ teaspoon cinnamon, about 1 pint of milk.

F. E. H.

RAISIN PIE.

Stir together 1 cup cold water, 1 cup sugar, 1 level teaspoon corn starch, add grated rind and juice of lemon, 1 cup chopped raisins and part of lemon peel chopped fine. Cook all together until well thickened. Prepare this before mixing crust and set aside to cool until that is ready. Bake with upper and lower crust. •

Gertrude Culver.

MRS. CHAS. MERRILL'S RHUBARB PIE.

One cup chopped rhubarb, 1 cup sugar, 1 egg, 1 teaspoon flour. Stir all together and bake in one crust. Use white of 2 eggs beaten for top and brown in oven.

K. F. Northrop.

RHUBARB PIE.

One cup stewed rhubarb, $\frac{3}{4}$ cup sugar, 1 heaping tablespoon flour, pinch of soda. Add 1-3 cup cream beaten stiff and bake in crust with criss-cross top.

Margaret Hamilton.

PEACH OR CHERRY PIE.

Line tin with thick, rich crust and brush with white of egg to make crisp. Extra strip around edge, pinch together and brush with white of egg. Sprinkle all with powdered sugar. Put in fruit, beat 3 eggs light, beat in 2 tablespoons sugar, 2 tablespoons flour and pour over fruit. Sprinkle again with powdered sugar.

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APPLE PUDDING.

One cup brown sugar, 2 tablespoons butter, $\frac{3}{4}$ cup sweet milk, 1 egg, pinch of salt, 1 teaspoon soda, 2 teaspoons cream tartar, $2\frac{1}{2}$ cups flour, sliced tart apples, sugar and cinnamon. Cream butter and sugar, add milk and egg beaten, sift dry things with flour and add. Spread in shallow pan, press in closely the apple, sprinkle well with sugar and cinnamon. Serve hot with whipped cream or other sauce.

Mrs. E. F. Hansen.

APPLE CHARLOTTE.

Put 3 cups sifted flour, a tiny pinch baking powder, $\frac{1}{2}$ teaspoon sugar, and $\frac{1}{2}$ teaspoon salt on a biscuit board, make a hole in the center of the pile, lay in $\frac{3}{4}$ cup fresh butter; with a knife work the butter and flour together for a few minutes; make a hole in the mixture again, pour in gradually $\frac{3}{4}$ cup ice water and mix all together with a knife. Work the dough as little as possible. Roll out a piece of dough $\frac{1}{2}$ inch thick and large enough to cover a deep iron skillet on the bottom and sides. Grease the skillet and line with dough. Fill the skillet about 1-3 full with apples, that have been peeled, cored and cut in small pieces, sprinkle generously with white sugar, lightly with cinnamon, lay in about a dozen raisins, pour a thin stream of syrup over, and put in tiny bits of butter, sprinkle just a little water over the whole. Roll out another piece of the dough very thin and cover the apples with it. Now put in another layer of apples, not so thick as the first, and proceed with the seasoning same as for the other layer, then cover with the remaining dough rolled about $\frac{1}{4}$ inch thick. Melt a little rendered

butter or lard on the stove, dip in the blade of the knife, and with it draw the dough from the sides of the skillet, and fasten down over the top dough so as to prevent the juice from cooking through. Pour some rendered butter or lard around the sides of the charlotte in the skillet, and put in a moderately hot, steady oven and bake about $1\frac{1}{4}$ hours. In emptying the charlotte, lay a wide, flat dish over the skillet and turn the skillet quickly upside down.

Mrs. Menger.

APPLE DUMPLINGS. (Baked.)

Pastry for 4 dumplings, 2 cups flour sifted with pinch of salt and 2 teaspoons baking powder, lump of butter size of an egg, then add 1 cup cold water. Pat in hand a piece large enough to cover 1 apple, pinch together and drop in a pan of hot syrup and bake. Syrup: 3 cups water to 1 of sugar, boil and use hot to bake dumplings in. Serve hot.

Mrs. I. M. Buell.

APPLE DUMPLINGS (Steamed.)

One pint flour, 2 heaping teaspoons baking powder, 1 teaspoon salt sifted together. Into this mixture rub with the hand, 2 heaping teaspoons butter or lard. With a knife lightly cut in enough milk (about a cup) to make a very soft dough. Place on board, but do not knead. Roll $\frac{1}{2}$ inch thick and cut in squares. In each square place sliced apples sweetened and pinch corners of dough together. Place in steamer over boiling water and steam 1 hour. Serve with cream and sugar or any good pudding sauce.

Mrs. C. A. Emerson.

BROWN BETTY PUDDING.

Grease a pudding dish, put in first a layer of tart apple, sliced thin, then a layer of bread crumbs, sprinkle

with sugar and put on bits of butter. Fill up the dish in this manner having a layer of crumbs on top. Bake $\frac{1}{2}$ hour until apples are done in a moderate oven. Serve with cream or sauce.

BREAD PUDDING.

One pint bread crumbs, 1 quart milk, 1 cup sugar, yolks of 4 well beaten eggs, 1 tablespoon butter measured and then melted, flavor. Bake 40 minutes in slow oven. When done, spread with meringue made with the whites of 4 eggs and 4 tablespoons sugar and brown in slow oven. If a meringue is not desired make the pudding with 2 whole eggs.

BREAD AND BUTTER APPLE PUDDING.

Cover bottom of a shallow baking dish with apple sauce. Cut stale bread in 1-3 inch slices, spread with softened butter, remove crusts and cut in triangular-shaped pieces, then arrange closely together over apple. Sprinkle generously with sugar, to which is added cinnamon or nutmeg. Bake in moderate oven and serve with cream.

BERRY PUFFS.

Sift together 2 cups flour, 3 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, rub $\frac{1}{4}$ cup butter into the flour, beat 2 eggs well, add 1 cup rich milk and stir into flour with 2 cups berries. Fill buttered cups half full and steam an hour. Serve with sweetened cream.

Mrs. Spawn.

BLUEBERRY PUDDING.

One cup good molasses, $\frac{1}{2}$ cup cold water, 1 teaspoon soda, salt and 1 pint blueberries. Add enough flour to

make like soft gingerbread. Steam in mold $1\frac{1}{2}$ hours. Sauce: 1 egg, $\frac{1}{2}$ cup butter, 1 cup powdered sugar, vanilla, beat well together. Mrs. F. G. Hobart.

CHOCOLATE BREAD PUDDING.

One and one-half cups bread crumbs, 2 cups boiled milk, $\frac{1}{2}$ or 1 cup sugar, 2 tablespoons grated chocolate. Boil milk, sugar and chocolate together and pour over bread crumbs, let stand 20 minutes. Add 2 well beaten eggs, vanilla. Bake $\frac{1}{2}$ hour. Sauce: 1 cup sugar, tablespoon butter creamed together, 1 tablespoon hot water, vanilla, 1 white of egg well beaten.

Mrs. H. L. Hulburt.

CHOCOLATE PUDDING.

One tablespoon butter (measure before melting), 2 level tablespoons cocoa, 1 teaspoon baking powder, 1 cup sugar, 1 cup milk, 1 egg, 2 cups flour. Steam 1 hour and serve with hot chocolate sauce. Mrs. Ritscher.

CHOCOLATE RICE PUDDING.

Two cups milk and $\frac{1}{4}$ cup rice cooked together until rice is tender. Add 1 tablespoon butter, $\frac{1}{2}$ cup sugar, 1 square chocolate melted, $\frac{1}{2}$ cup raisins, salt and vanilla. If too thick add a little milk. The last thing fold in two well beaten eggs. Pour mixture into a pudding dish and bake 30 minutes in moderate oven. Spread with meringue made with the whites of two eggs and two tablespoons sugar. Brown in slow oven.

COTTAGE PUDDING.

Two cups flour, 2 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 1 egg, $\frac{3}{4}$ cup sugar, 3 tablespoons melted butter, 1 cup milk. Bake in a shallow tin and serve with lemon sauce. Mrs. A. S. Thompson.

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GINGERBREAD PUDDING.

One small cup molasses, $\frac{1}{2}$ cup sugar, 2 eggs, 1 large teaspoon soda dissolved in a little water, small teaspoon cloves and cinnamon each, $\frac{1}{2}$ cup melted butter, 3 cups sifted flour, 1 cup sweet milk, 1 cup raisins. Steam $2\frac{1}{2}$ hours. Sauce: 2 eggs beaten separately, add 1 cup sugar to beaten yolks, then add whites. Mrs. C. S. Gregory.

COCOANUT PUDDING.

Three-fourths cup freshly grated cocoanut, $\frac{1}{4}$ pound butter, $\frac{1}{4}$ pound sugar, 4 yolks and whites of eggs, juice 1 lemon. Flavor with white rose, bake and serve with hard sauce. Mrs. F. Strong.

DATE PUDDING.

Stone $\frac{1}{2}$ pound dates (or prunes), $\frac{1}{2}$ cup nut meats chopped, 1 cup bread crumbs. Beat 1 egg well, soften 1 heaping tablespoon butter and add sugar as desired, 1 cup milk. Cover and bake 20 minutes. Serve with whipped cream. Mrs. H. L. Hulburt.

INDIAN PUDDING.

One pint milk scalded, into which stir 6 small tablespoons cornmeal, stir while it boils 1 minute; while hot add a large piece of butter, sweeten to taste with sugar, adding a little molasses to give color and flavor. When partly cool add 1 pint cold milk, 2 beaten eggs, salt, cinnamon, nutmeg and raisins. Bake about 1 hour.

GRAHAM PUDDING.

One cup sour or buttermilk, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup raisins, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup sugar, 1 cup graham flour, 1 cup white flour, saltspoon salt, 1 teaspoon soda, 1 tea-

spoon cinnamon, $\frac{1}{2}$ teaspoon cloves, 1 egg. Steam in baking powder cans or in one loaf. Mrs. Potter.

LEMON SOUFFLE.

Four egg yolks, 1 lemon, grated rind and juice, 1 cup sugar, 4 egg whites. Beat the yolks until thick; add gradually the sugar, and continue beating. Add the lemon. Beat the whites of the eggs until dry. Fold carefully into the first mixture. Turn into a buttered pudding dish and bake in a pan of hot water 35 minutes. Serve immediately with whipped cream.

Mrs. H. L. Hulburt.

PUFF PUDDING.

One-half cup sugar, 1 egg, 1 cup milk, 1 cup flour, 3 teaspoons baking powder. Steam in cups. Pudding Sauce: Cream together 1-3 cup butter and small cup sugar, add fresh berries.

Mrs. Macumber.

RAISIN PUFF.

One-fourth cup butter, 1 tablespoon sugar, $\frac{1}{2}$ cup milk, 1 egg, $1\frac{1}{2}$ teaspoons baking powder, 1 cup flour, $\frac{1}{2}$ cup raisins. Sauce: 1 cup sugar, $\frac{1}{2}$ teaspoon butter, 1 egg, 1 tablespoon cornstarch, $1\frac{1}{2}$ cups boiling water, 1 lemon. Cream egg, butter and sugar, add milk, flour and baking powder sifted, and raisins last. Fill cups 1-3 full and steam $\frac{1}{2}$ hour. Cook the sauce until thick. Serve all hot.

SHREDDED WHEAT PUDDING.

Roll 1 shredded wheat biscuit until fine and add 1 large cup milk, 1 beaten egg, pinch of salt, 3 dessertspoons sugar, $\frac{1}{2}$ cup nut meats, flavoring. Any kind of fruit

may be added if desired. Bake $\frac{1}{2}$ hour. Serve with cream.
Mrs. Will Ramsey.

SUET PUDDING.

1 cup chopped raisins, 1 cup chopped suet, 2-3 cup molasses, $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ teaspoon soda in milk, 2 cups flour, $\frac{1}{2}$ teaspoon cinnamon, 1-3 teaspoon cloves and nutmeg, $\frac{1}{2}$ cup walnuts. Steam 3 hours. Sauce: 1 cup brown sugar, 1 teaspoon flour, 1 tablespoon butter. Beat together until creamy, add 1 cup boiling water and cook until clear. Flavor with nutmeg. Mrs. H. L. Hulburt.

EGGLESS SUET PUDDING.

Heaping cup bread crumbs, 2 cups flour, 1 cup suet chopped fine, 1 cup raisins, 1 cup molasses, 1 cup sweet milk, 3 teaspoons soda, teaspoon salt, teaspoon cloves, teaspoon cinnamon. Steam $2\frac{1}{2}$ hours. Mrs. E. S. Greene.

SUET PUDDING.

One cup molasses, 1 cup sour milk, $1\frac{1}{2}$ cups chopped suet, $1\frac{1}{2}$ cups raisins chopped, 4 cups flour, 1 teaspoon soda, 1 teaspoon baking powder, 1 egg, salt. Steam 3 hours.
Mrs. Frank Blazer.

"OLD ENGLISH" PUDDING.

One pound suet, 1 pound flour, 1 pound raisins, 1 pound currants, 1 pound carrots, 1 pound potatoes, 6 tablespoons molasses, $\frac{1}{2}$ pound citron, 1 teaspoon each cinnamon, ground cloves, salt, 5 cents worth candied lemon peel. Boil and mash carrots and potatoes. Mix all together. Butter a bowl, fill to the top, do up in a cloth dampened and floured, tying securely. Boil 12 hours. This amount will serve 20 persons. Mrs. H. A. Peck.

CHRISTMAS PLUM PUDDING.

One cup finely chopped beef suet, 2 cups fine bread crumbs, 1 cup sugar, 1 cup seeded raisins, 1 cup currants, 1 cup chopped blanched almonds, $\frac{1}{2}$ cup citron sliced thin, 1 teaspoon salt, 1 of cloves, 2 of cinnamon, 1 of nutmeg, 4 well beaten eggs. Dissolve a level teaspoon soda in a tablespoon warm water; flour the fruit thoroughly from a pint of flour. Then mix remainder as follows: In a large bowl put the well-beaten eggs, sugar, spices and salt, 1 cup of milk, stir in fruit, nuts, bread crumbs and suet, putting in dissolved soda last. Add the remainder of the pint of flour. Steam 4 hours. Mrs. S. E. Hill.

PLUM PUDDING. (White.)

Mix in usual manner 1 cup each of white sugar, sweet milk, finely chopped suet, and seedless light raisins, $\frac{1}{2}$ cup chopped nuts, $2\frac{1}{2}$ cups flour, 1 tablespoon baking powder, $\frac{1}{2}$ teaspoon salt. Steam in mold 2 hours. Keep water constantly boiling. Sauce: Melt $\frac{1}{2}$ cup sugar without water, add 1 cup hot water and stir until well blended. Melt a large spoon butter, stir in a tablespoon flour, stirring all the time. Thicken by adding the caramel syrup. Add any desired flavoring, or better, a little cherry, plum, or lemon juice to give a tartness.

Mrs. F. G. Hobart.

WHITE STEAMED PUDDING.

Eight tablespoons melted butter, $\frac{1}{2}$ cup sugar, 1 cup milk, 3 cups flour, 3 eggs well beaten, 2 teaspoons baking powder. Mix well, steam 1 hour. Mrs. A. Figenbaum.

Pudding Sauces.

WHITE SAUCE.

Two-thirds cup pulverized sugar, butter size of an egg, pinch salt, vanilla; cream these together. Add well-beaten yolk 1 egg and beat again. Add white of egg beaten stiff and beat again. Whip $\frac{3}{4}$ cup cream and beat again. Serves 6 people.

Mrs. Harry J. Rogers.

CREAMY SAUCE.

One-half cup butter, 1 cup sugar, $\frac{1}{4}$ cup cream or milk, $\frac{1}{2}$ teaspoon vanilla. Cream butter, beat into it the sugar and cream. Heat this over hot water and flavor.

Mrs. A. S. Thompson.

DRESSING FOR PUDDING.

One tablespoon cornstarch, lump butter size of walnut, $\frac{3}{4}$ cup sugar. Stir together well and pour on boiling water till of consistency of cream. Flavor with lemon or vanilla extract.

Mrs. J. F. Crawford.

MAPLE SAUCE.

Dissolve $\frac{1}{2}$ pint maple sugar in 1 cup water, add $\frac{1}{2}$ cup butter mixed with 1 tablespoon flour, flavor to taste and boil.

FOAMING SAUCE.

Beat the whites of 2 eggs stiff, add 1 cup sugar, beat well, add 1 cup boiling milk and lemon juice or other flavoring.

FOAMING SAUCE.

Melt 1 cup sugar in $\frac{1}{4}$ cup water, let it boil. Stir in the juice of 1 lemon and the well beaten whites of 3 eggs.

LEMON SAUCE.

Two cups hot water, 1 cup sugar, 1 tablespoon butter. Turn the hot water over the sugar and butter and let

boil. Thicken with 1 tablespoon corn starch, wet with a little cold water. Just before serving stir in the juice and grated rind of 1 lemon.

HOT CHOCOLATE SAUCE.

Melt 2 squares chocolate and $\frac{3}{4}$ cup sugar in $\frac{1}{2}$ cup boiling water. Stir constantly. Cook in double boiler until consistency of molasses. Flavor with vanilla.

WHIPPED CREAM AND FRUIT SAUCE.

Put 1 cup canned sweet fruit through a sieve and add 3 cups whipped cream.

PUDDING SAUCE FOR ANY HOT PUDDING.

One cup boiling water, 1 cup sugar, $\frac{1}{2}$ cup butter, 1 large tablespoon flour, 1 egg; mix butter, sugar and flour thoroughly and pour over them the cup boiling water; let all boil together. Just before serving pour this over the egg well beaten, and flavor to taste. K. F. Northrop.

Cold Puddings.

ANGEL CHARLOTTE RUSSE.

Soak 1 tablespoon of Knox's gelatine in $\frac{1}{4}$ cup cold water, then dissolve in $\frac{1}{4}$ cup boiling water and add 1 cup sugar. When cool, add 1 cup whipped cream and $\frac{1}{2}$ dozen crumbled stale macaroons, 1 dozen finely chopped marshmallows, chopped almonds and candied cherries. Flavor. Chill and serve with whipped cream.

Clara L. Wright.

BANANA FLOAT.

Soak $\frac{1}{2}$ box of Knox gelatine in $\frac{1}{2}$ cup cold water. Boil $\frac{3}{4}$ quart milk and a heaping cup of sugar. When

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boiling dip out enough of hot milk to dissolve the gelatine, then add this to the other milk. Boil 2 minutes then allow it to cool and before it becomes stiff, stir in 3 bananas broken up with a fork. Put on ice until next day. Remove from mold and serve with whipped cream.

C. Turner, Elk's Club.

CHARLOTTE RUSSE.

Dissolve 1-3 of a box Knox gelatine in a pint of fresh milk. Put in a double boiler, when hot add the beaten yolks of 4 eggs and sweeten to taste, flavor with vanilla. When cold beat into the mixture 1 quart whipped cream. Line a dish with lady fingers and pour over them the whipped cream.

Mrs. Salmon.

COCOANUT CHARLOTTE.

Soak $\frac{1}{4}$ box Knox gelatine in $\frac{1}{4}$ cup water. Scald 1 cup cream and pour it over 4 eggs well beaten with $\frac{1}{2}$ cup sugar. Stir until it thickens, add the gelatine, stir a moment, then strain and set aside until chilled. When it begins to thicken add $\frac{1}{4}$ pound of stale macaroons crushed in small pieces, 1 teaspoon vanilla, 2 tablespoons sherry, 1 cup grated cocoanut and 1 cup cream which has been whipped thick. Mold and chill. Serve with whipped cream.

Mrs. Hadley.

VELVET CREAM.

One-half box granulated Knox gelatine, 1 quart milk, yolks 3 eggs, whites 3 eggs, 6 tablespoons sugar, 1 tablespoon vanilla. Put gelatine, milk and yolks of eggs beaten thoroughly in the double boiler and stir until it forms a soft custard. When cold, add the stiffly beaten whites

together with the sugar and vanilla. Put in a mould and serve when stiff, with cream plain or whipped.

Mrs. Ritscher.

PINEAPPLE BAVARIAN CREAM.

One can grated pineapple, 1 cup sugar, $\frac{1}{2}$ package of Knox gelatine, $\frac{1}{2}$ lemon, whipped cream. Cook the pineapple and sugar for 10 minutes, add the gelatine softened in cold water and the lemon juice. When cold, fold in the whipped cream.

Mrs. K. T. Waugh.

ORANGE CREAM.

One-fourth box Knox gelatine soaked in $\frac{1}{4}$ cup cold water until soft. Pour over it $\frac{1}{2}$ cup boiling water and stir until dissolved. Add $\frac{1}{2}$ cup sugar, 1 cup orange juice, strain and set aside to cool and when as thick as honey beat until light and fold in as much sweetened whipped cream. Turn into mold and serve with plain or whipped cream. Mold may be lined with lady fingers or sponge cake.

Mrs. Young.

NUT APRICOT PARFAIT.

Rub through a sieve enough steamed, sweetened apricots to make a cup of pulp. Mix with $\frac{1}{2}$ cup powdered sugar, 1 tablespoon lemon juice and $\frac{1}{2}$ cup chopped, blanched almonds. Dissolve $\frac{1}{2}$ package of Knox granulated gelatine in $\frac{1}{2}$ cup cold water and stir in the other ingredients. When it begins to stiffen beat a few moments, then fold in lightly a cup of double cream which has been whipped firm. Put in cold place to set. Serve in sherbet glasses or paper cases. Dust with powdered macaroons.

Mrs. F. F. Gorham.

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HAMBURG SPONGE.

Heat the juice of 2 lemons and $\frac{1}{2}$ cup sugar, add the beaten yolks of 8 eggs and $\frac{1}{2}$ cup sugar. Cook over hot water until thick. Next add $\frac{1}{2}$ package of Knox gelatine, which has been softened in cold water, reheat and fold in the beaten whites of the 8 eggs. The reheating must be hot enough to dissolve the gelatine, but not to cook any more. Pour into a border mold. When cold fill the center with whipped cream. Garnish with cherries before serving.

Mrs. R. Peters.

CREAM GELATINE PUDDING.

One package Knox pink gelatine, 1 cup cold water; let stand 1 hour, juice of 1 lemon, 1 cup sugar, 2 cups boiling water, stir together and add to gelatine. Let cool until like syrup, beat in a cup of stiffly whipped cream, put in mold. Dressing: 1 can shredded pineapple and 1 cup sugar, let boil and cool. Will serve 11 people.

Mrs. W. H. Baumes.

GELATINE PUDDING.

One-fourth box of Knox gelatine, $\frac{1}{2}$ cup cold water. Boil 1 cup sugar in $\frac{1}{2}$ cup water until it hairs, stir in the dissolved gelatine, let boil once. Beat the whites of 3 eggs, stir into the hot gelatine. Cool in small molds. Custard sauce: $1\frac{1}{2}$ cups milk, yolks of 3 eggs, 1 teaspoon cornstarch, $\frac{1}{2}$ cup sugar.

Mrs. G. H. Rosenberg.

MARSHMALLOW CREAM.

One-half envelope Knox sparkling gelatine, $\frac{1}{2}$ cup cold water, $\frac{1}{2}$ cup boiling water, whites of 4 eggs, 1 cup sugar, 1 teaspoon vanilla, 1 teaspoon lemon extract, $1\frac{1}{2}$ squares chocolate. Soak gelatine in the cold water 5

minutes. Add boiling water and place over teakettle until dissolved. Cool, but do not chill. Stir sugar into dissolved gelatine. Beat the whites of eggs very light, and to the eggs add the gelatine and sugar, a few spoonfuls at a time, beating constantly. Divide quickly into 3 parts. To the first part add part of the pink color found in package and flavor with vanilla; to the second part add melted chocolate and vanilla flavoring, and flavor the third part with lemon. Mold in layers in square mold, adding nuts to the pink part and red cherries to the white. Chill, cut in slices and serve with or without whipped cream or sauce made with the yolks of eggs. Attractive if served with ice cream instead of cake.

CHOCOLATE PLUM PUDDING.

One envelope Knox sparkling gelatine, $\frac{3}{4}$ cup cold water, 1 cup sugar, $\frac{1}{2}$ teaspoon vanilla, 1 cup seeded raisins, $\frac{1}{4}$ cup sliced citron or nuts, as preferred, $\frac{1}{2}$ cup currants, $1\frac{1}{2}$ squares chocolate, 1 pint milk, pinch of salt. Soak the gelatine in the cold water. Put milk in double boiler. Melt chocolate; add to milk and add sugar and salt. Scald and remove from fire. Add gelatine and when it begins to set add the fruit and vanilla. Serve with the following sauce or whipped cream: Beat white of 1 egg stiff; add 1 tablespoon confectioner's sugar and $\frac{1}{2}$ cup milk slowly. Flavor with vanilla.

LEMON SPONGE OR SNOW PUDDING.

One envelope Knox sparkling gelatine, 1 cup sugar, whites of 2 eggs, $\frac{3}{4}$ pint cold water, $\frac{3}{4}$ pint boiling water, rind and juice of 2 lemons. Soak the gelatine in the cold water 5 minutes. Dissolve in boiling water and add grated rind and juice of the lemons and sugar. Stir until

dissolved. Strain and let stand in a cool place until nearly set. Then add the whites of the eggs, well beaten, and beat the mixture until it is light and spongy. Put lightly into glass dish or shape in mold. Serve with a thin custard made of the yolks of the eggs, or cream and sugar. Other fruit juices may be used, keeping the same proportions; when juice of less strength than that of lemon is used it may take the place of a part of the water. In this case the juice of 1 lemon to each quart of jelly will bring out the flavor of the fruit.

STRAWBERRY TARTS.

Line patty pans with good puff paste and bake. Prepare a boiled custard of 3 egg yolks, 2 tablespoons sugar and a scant pint of milk. Cook together until smooth and thick and let it become thoroughly cold. When ready to serve fill shells about half full of custard; upon this place enough strawberries to fill the shells. Now whip stiff the 3 egg whites with a little powdered sugar, heap over the berries, brown lightly in the oven. To be served ice cold.

Mrs. Chas. Rau.

INDIVIDUAL CHARLOTTE RUSSE.

Whip cream stiff and dry. Sweeten with pulverized sugar and flavor with sherry. Put in sherbet glasses lined with split lady fingers with cherry on top of each glass.

N. A. Corcoran.

MANDEL TORTE.

One pound almonds, 1 pound sugar, 1 dozen eggs, rind of 1 lemon. Grate $\frac{1}{2}$ pound almonds very fine the rest coarser. Stir yolks and sugar $\frac{1}{2}$ hour, add almonds and lemon, lastly the well beaten whites of eggs. Bake 1 hour

in moderate oven and serve with whipped cream.

Mrs. Zilley.

DATE TORTE.

One cup sugar, 3 tablespoons flour, 1 teaspoon baking powder, 1 tablespoon milk, 1 cup nut meats, 1 cup dates, 2 eggs. Beat eggs together, add sugar, flour, nuts, dates and milk. Spread on tin about 1 inch thick. Bake 20 minutes or $\frac{1}{2}$ hour. Cut in squares and serve with whipped cream. By adding a little more flour it may be cut in finger strips and served with coffee.

Mrs. Reitler.

DATE TORTE.

One cup sliced dates, 2-3 cup sliced walnut meats, 1 cup C. sugar, $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ cup flour, 3 eggs, $\frac{1}{2}$ teaspoon soda, a little salt. Bake in a moderate oven. Serve with whipped cream.

Mrs. A. Schellenger.

FRUIT TORTE.

One heaping tablespoon butter creamed with 2 tablespoons sugar, add 1 egg and beat slightly, $1\frac{1}{2}$ tablespoons sweet cream, $\frac{3}{4}$ cup flour, $\frac{1}{2}$ teaspoon baking powder, and a pinch of salt. Add flour until you can spread it on a large layer cake tin with the hand. Cover this thin layer of dough with sweetened fruit and bake. Cherries, plums, apples, peaches or gooseberries are delicious.

Mrs. Zilley.

SCHOM TORTE.

Whites of 6 eggs, whipped thoroughly; 2 cups granulated sugar, added slowly; pinch of cream tartar, tablespoon weak vinegar, vanilla. Eggs must be thoroughly fresh and cold and success in this dessert can only be ob-

tained by long whipping. To bake turn into medium size square tin and bake in very slow oven for 1 hour. When done the top should be cream color. Cut in squares and serve cold with slightly sweetened whipped cream flavored.

Mrs. D. B. Worthington.

DATE PUDDING.

One-half pound dates, wash and stone, cover with 2 cups cold water, cook 10 minutes add $\frac{1}{2}$ cup sugar, cook 5 minutes. Thicken with 1 tablespoon corn starch dissolved in little water. Take from stove, add $\frac{1}{2}$ cup nut meats broken up. Serve with whipped cream.

K. F. Northrop.

FIG FLUFF.

Boil 1 pound figs until soft, drain off water and beat until fine, add $\frac{1}{2}$ cup sugar, beaten whites of 2 eggs, beat again. Serve with cream.

Hanna McGlauchlin.

FRUIT FOR THE GODS.

One-half pound chopped dates, $\frac{1}{2}$ pound chopped English walnuts, $2\frac{1}{2}$ cups confectioner's sugar, 3 tablespoons bread crumbs, yolks of 6 eggs (3 will do), teaspoon baking powder, whites of 6 eggs (3 will do) beaten in last. Spread in dripping pan. Bake in slow oven 15 to 20 minutes. Serve cold with whipped cream.

Mrs. Merton Smith.

GRAHAM PUDDING.

One-half pound figs chopped fine, 1 pint water; stir in 1 cup graham flour, boil until done, then add $\frac{1}{2}$ cup sugar, a pinch of salt. When pudding is nearly cold, add $\frac{1}{2}$ pound nuts. Serve cold with whipped cream.

Mrs. Crockett.

STEWED DATES.

Wash one pound of dates thoroughly and remove stones. Place in a stew pan; cover with 2 cups cold water and let boil 10 minutes. Add $\frac{1}{2}$ cup sugar and boil 10 minutes longer. Remove from the fire and add $\frac{1}{2}$ cup of finely chopped nuts, either almonds, English walnuts or pecans. Serve cold with whipped cream.

Mrs. F. T. Nye.

BAKED APPLES.

Core and peel 8 large apples. Put in a deep dish and add 1 cup sugar. Pour 1 cup boiling water over them and bake in a very hot oven until soft. They will keep their shape, and have a light brown crust. Serve with whipped cream.

Mrs. John Rood.

STUFFED APPLES.

Wipe large King apples, remove the core and put them in a baking dish. Put a mixture of chopped nuts and dates in the center of each apple. Add 1 tablespoon of water for each apple. Bake in a hot oven until soft, but not until broken. Serve cold with a big spoonful of sweetened whipped cream on top of each apple.

N. A. Corcoran.

RICE CHARLOTTE.

Boil $\frac{1}{4}$ pound of rice in 1 quart milk with a little salt and 2 tablespoons sugar. When soft let it cool and mix with a pint of whipped cream which has been sweetened to taste. Fill a mold with alternate layers of this and preserved fruit. Let stand on ice until stiff and turn out. Garnish with the fruit and serve with whipped cream.

C. D. W.

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BAKED CUSTARD.

Two eggs, $\frac{1}{2}$ cup sugar, $\frac{1}{8}$ teaspoon salt, 2 cups milk. Beat eggs slightly, add sugar and salt and pour on slowly the milk scalding hot. Put in buttered moulds, in pan of hot water, sprinkle with nutmeg and bake in moderate oven until just firm. Remove at once from water. Also makes a fine pie. Miss Messer.

MAPLE CREAM CUSTARD.

Heat a pint of milk to scalding. Stir 2 tablespoons granulated sugar into unbeaten whites of 3 eggs, stirring not beating, and pour milk slightly cooled upon it. Wet custard cups in cold water, fill with mixture. Set cups in a pan of hot water and cover closely and bake in moderate oven until firm. When cold turn out on flat dish, cover with whipped cream and strew all thickly with grated maple sugar. Mrs. Hobart.

PEACH DAINTY.

To the beaten whites of 2 eggs add 1 cup sugar and 1 cup of peach pulp. Place in the refrigerator to chill. Will serve 6.

NEAR MAPLE SUGAR PUDDING.

Soak $\frac{1}{2}$ cup pearl tapioca over night in 3 cups water. In morning add 2 cups dark brown sugar. Boil, or bake $\frac{1}{2}$ hour in slow oven, stir occasionally. Serve cold with plain whipped cream. Mrs. F. E. Weirick.

MACAROON PUDDING.

Make a custard of 1 quart milk, 1 tablespoon corn starch dissolved in a little cold milk, the yolks of 4 eggs, 6 tablespoons sugar. Boil 3 or 4 minutes. Cover the bottom of a baking dish with macaroons and pour over

them the custard, then another layer of macaroons and custard until it is all used. Beat the whites of the eggs with sugar, spread over top and brown lightly. Serve very cold.

Mrs. F. Foster.

PINEAPPLE FLUFF.

One-half pound marshmallows, cut each in 4 pieces with shears, 1 cup canned pineapple, cut fine, or part orange, adding a little sugar, $\frac{1}{2}$ pint cream whipped stiff. Beat all together and let it stand in a cool place. Serve in sherbet glasses adding chopped nuts if you like or candied cherries.

Hanna McGlauchlin.

TAPIOCA CREAM.

Two tablespoons tapioca, 1 quart milk, yolks of 3 eggs, $1\frac{1}{2}$ cups sugar, vanilla. Soak the tapioca over night. Boil the milk, add the tapioca, yolks of the eggs and sugar. Boil up and let cool. Flavor with vanilla. Beat the whites of the eggs stiff and stir into the cream.

Mrs. K. T. Waugh.

COFFEE TAPIOCA CREAM.

Two tablespoons tapioca, 1 pint fresh coffee, 2 eggs, $\frac{1}{2}$ cup sugar, salt. Cook tapioca in coffee 15 minutes, add yolks beaten with sugar and salt. Cook until thick. Remove from fire and beat in whites stiffly beaten.

Mrs. E. G. Smith.

CARAMEL CUSTARD.

Four cups scalded milk, 4 eggs, $\frac{1}{2}$ teaspoon salt, 1 teaspoon vanilla, $\frac{1}{2}$ cup sugar. Put sugar in sauce pan, stir constantly over hot blaze until melted to syrup of light brown color. Add this gradually to the hot milk. As soon as sugar is melted in milk add mixture gradually

to eggs (slightly beaten), add salt and flavoring, then strain into buttered molds. Bake as custard. Chill and serve with caramel sauce.

CARAMEL SAUCE.

One-half cup sugar, $\frac{1}{2}$ cup boiling water. Method: Melt sugar as for caramel custard, add water and simmer 10 minutes. Cool before serving.

BAKED BANANAS.

Six bananas, 2 tablespoons melted butter, 1-3 cup sugar, 2 tablespoons lemon juice. Remove skin from bananas and cut in halves lengthwise. Put in a shallow pan. Mix butter, sugar and lemon juice. Pour half of mixture over bananas. Bake 20 minutes in slow oven, basting during baking with rest of the mixture.

Mrs. Rowell.

ORANGE MOUNTAIN.

One pint milk and 1 cup sugar put in double boiler and cook until hot, 1 tablespoon corn starch, wet with a little cold water, beat the lumps out of it, then put into the corn starch the yolks of 2 eggs and a pinch of salt, beat it together; stir this into the hot milk until it thickens. Set in cold place and before serving put in little essence of lemon. Take 6 small oranges, peel, take out seeds and cut in small pieces into dish and pour over it the cream. Stir it all together. Beat the whites of your 2 eggs to a froth, add 1 tablespoon sugar, beat again and pour over the top.

Mrs. P. L. Murkland.

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Salads and Dressings.

SOUTHERN CHICKEN SALAD.

To 1 chicken cooked until tender use 1 quart of chopped celery or tender cabbage and celery seed, 8 hard boiled eggs chopped fine, 2 good sized cucumber pickles. Season with mustard, black and cayenne pepper and salt and when all is thoroughly mixed, pour into this $\frac{1}{4}$ cup melted butter and $\frac{1}{4}$ cup or little more of good vinegar, and stir thoroughly.

Mrs. P. L. Murkland.

CHICKEN SALAD.

One pint cooked chicken cut in small pieces, 1 cup sweetbreads in small pieces, $\frac{1}{2}$ cup olives chopped, 1 cup mushrooms, 1 cup mayonnaise. Have every thing very cold. Mix the first 3 ingredients with the dressing and place on shredded lettuce leaves. Salad dressing: Yolk of 1 egg beaten, 1 tablespoon melted butter, 3 tablespoons sugar, $\frac{1}{2}$ teaspoon mustard, $\frac{1}{2}$ cup vinegar, 1 cup sweet cream, 1 large tablespoon flour. Cook until thick.

Mrs. S. J. Burlingame.

CREAM OF CHICKEN GLACE.

One-half cup chicken broth, 1 tablespoon Knox gelatine soaked, 1 cup cream, 1 cup diced white meat of fowl, celery salt, paprika. Strain broth through a flannel, heat and add gelatine. When set fold in cream whipped and chicken. Mould in individual moulds and serve with cubes of tomato jelly, as salad course.

Mrs. Rowell.

CRAB A LA MAYONNAISE.

Cook the crab 15 or 18 minutes. Clean and take out the meat. Wash shells well. To 1 cup of crab meat take 2 tablespoons of mayonnaise dressing, some salt and

Consumers Milk Co. guarantee their pasteurized milk & cream

pepper. Fill the shells. Spread on top with mayonnaise and decorate with truffles and Spanish peppers.

Mrs. Hiram Morgan.

TUNA FISH.

One 25-cent can Tuna fish, 2 cups celery cut fine, 2 small onions chopped or grated. Mix with salad dressing.

Mrs. A. Spaulding.

SALMON SALAD.

One can salmon, $\frac{1}{4}$ small head cabbage, chopped, 1 tablespoon mustard dissolved in $\frac{1}{4}$ cup vinegar, 1 tablespoon sugar, pepper and salt. When ready to serve add 2 tablespoons of mayonnaise dressing. Decorate with olives.

SHRIMP SALAD.

One-third shrimp, 1-3 pickles (half sweet and half sour cut fine and squeezed free of vinegar; 1-3 hard boiled egg. Either cooked or mayonnaise dressing.

TOMATO AND SHRIMP SALAD.

Peel medium sized tomatoes. Remove thin slice from top of each and remove seeds and pulp. Sprinkle inside with salt and invert; let stand for $\frac{1}{2}$ hour. Fill tomatoes with equal parts of shrimp cut up and celery. Mix with mayonnaise and put a spoonful on top. Arrange on lettuce.

Mrs. Rockwell.

TOMATO AND CREAM CHEESE SALAD.

Choose medium sized tomatoes, peel and slice thick, drain. On top of each put a thick layer of cream cheese mixed with chopped green peppers and sprinkle with paprika. Cover with French dressing on lettuce.

CREAM CHEESE SALAD.

Whip $\frac{1}{2}$ cup of thick cream, then whip into it $\frac{1}{2}$ cup liquid aspic jelly and $\frac{1}{4}$ pound grated Parmesan cheese. Season with a little salt and pepper. Put in small molds wet in cold water. Set away to harden. Peel and slice tomatoes and marinate in French dressing and chill. Serve one of the molded cheese creams on a slice of tomato.

TOMATO JELLY.

Put a can of tomatoes in a sauce pan with a slice of onion, $\frac{1}{2}$ cup chopped celery, a level teaspoon salt and a dash of pepper. Bring to the boiling point, strain, add juice of 1 lemon and $\frac{1}{2}$ box of Knox gelatine that has soaked for $\frac{1}{2}$ hour in a pint of cold water. Turn into molds. When ready to serve, dip quickly into boiling water. Serve with mayonnaise dressing. Miss Gorham.

HOT POTATO SALAD.

One cup diced bacon fried crisp; pour off all but 3 tablespoons of drippings, add 1 Spanish onion sliced thin, fry until tender, add 1 tablespoon flour, $\frac{1}{4}$ cup hot water to make thick gravy. Add $\frac{1}{4}$ cup vinegar, pepper and salt to taste, and two cups boiled potatoes diced. Serve hot.

Mrs. F. E. Weirick.

POTATO SALAD.

Boil 8 medium sized potatoes with skins on. Peel and cut in small cubes, add 2 cups cucumber cut in cubes, 1 cup shredded almonds, 2 tablespoons red and green peppers chopped fine, small onion. Mix with boiled or mayonnaise salad dressing.

Mrs. Rockwell.

GERMAN POTATO SALAD.

Peel and slice cooked potatoes while warm, add finely

chopped onion (and sliced apple). Make dressing of vinegar, salt, pepper and generous quantity of olive oil. When potatoes are cool add the dressing and mix thoroughly.

E. S. H.

CABBAGE SALAD.

Shred or chop cabbage, add a part of an onion cut very fine, a sliced green pepper. Mix well and let stand $\frac{1}{2}$ hour. Dressing: 2 tablespoons sugar, 1 tablespoon flour, 2 teaspoons mustard, 1 teaspoon salt, a little pepper, 2 tablespoons butter, 1 whole egg or yolks of 2, $\frac{1}{2}$ cup vinegar, 2-3 cup water. Mix dry ingredients, add butter, then vinegar and water, cook slowly and add to well beaten eggs. Thin with cream, plain or whipped.

Mrs. H. L. Hulburt.

CABBAGE SALAD.

One cup chopped or shredded cabbage, 1 cup shelled peanuts, 1 cup minced celery. Remove the skins from the peanuts and separate kernels into halves. Mix thoroughly the cabbage, celery, nuts and salad dressing. The dressing may be mayonnaise or a boiled dressing.

Miss Farr.

HERRING SALAD.

Three herrings, skinned and picked to small pieces, 3 apples cut in pieces, 3 boiled potatoes diced, $\frac{1}{2}$ cup nuts cut fine, 1 pickle, 1 small onion, $\frac{1}{2}$ green pepper, a few capers, 4 hard boiled eggs. Chop all fine, mix yolks of eggs with a little vinegar and mix all together adding a little more vinegar if needed.

Mrs. L. Rosenblatt.

ASPARAGUS SALAD.

Make a chicken aspic jelly as follows: 1 tablespoon

of Knox gelatine to a pint of chicken stock, season with salt, paprika, a teaspoon of onion juice. When the jelly begins to set stir into it very small pieces of chicken breast, a little celery cut very fine and 2 tablespoons of capers. Dip little molds into cold water, then line them with short asparagus with the tips down and fill the mold with the jelly. Let get very cold. Turn out on lettuce and pour over each a little French dressing and top with a teaspoon of mayonnaise with a sprinkling of paprika .

Mrs. W. C. Weirick.

ONION SALAD.

This is fine served with roast turkey or chicken. Cut in dice the required number Spanish onions; let lie in ice cold water for an hour, then drain and pat dry in a cloth. Add an equal amount of celery cut in same size pieces. Mix with plenty of good creamy salad dressing, rather tart.

C. D. W.

"ELK" SALAD.

Head lettuce, sliced tomatoes. Sprinkle with grated Roquefort cheese. Serve with Turner's special salad dressing and toasted water crackers.

Dressing.

One-third Worcestershire (Lea and Perrins) sauce, 1-3 vinegar, 1-3 imported olive oil, juice of 1 lemon. Season with salt and paprika and serve cold.

C. Turner, Elk's Club.

LETTUCE AND SPANISH ONION.

Wash leaf lettuce well and pick into bits, shred the onion and put with the lettuce. Dressing: To $\frac{1}{2}$ cup vinegar add salt, pepper and sugar to taste. Stir until dissolved. Have all ingredients ice cold. Pour dressing

over lettuce and onion, toss lightly together with a fork and serve.

N. A. Corcoran.

BEEF SALAD.

Boil rather small red beets, cut out the inside of each and fill the cup when ready to serve with diced potato and celery with salad dressing. Serve in a nest of lettuce leaves. Keep the beets in vinegar on ice until ready to fill.

Mrs. I. M. Buell.

SHERRY'S SALAD.

Mix $\frac{1}{2}$ cup oil, 5 tablespoons vinegar, $\frac{1}{2}$ teaspoon powdered sugar, $\frac{1}{2}$ small Bermuda onion chopped fine, twice as much parsley as onion, 2 tablespoons finely chopped red pepper, 3 tablespoons finely chopped green pepper, 1 teaspoon salt. Put in pint Mason jar and allow to stand at least 1 hour before serving. Just before serving shake hard for 5 minutes and pour over crisp lettuce leaves. This is enough for 3 or 4 heads of lettuce.

Mrs. B. W. Kunkel.

PLUM SALAD.

Select nice large plums of uniform size. Cut in halves and remove stones. Fill center with chopped walnut meats. Place on bed of lettuce and serve with mayonnaise dressing.

Mrs. Rockwell.

COLLEGE GIRL'S SALAD.

Slice very mild onions and let stand 1 hour in cold water, dry thoroughly. Put a slice between 2 slices of orange and use French dressing.

CHEESE AND EGG SALAD.

Two cups cottage cheese, 3 tablespoons rich, sweet cream, 1 tablespoon melted butter, 6 hard boiled eggs,

½ teaspoon salt. Mix cheese, butter and cream together and add salt. Color a delicate green with spinach juice or a little vegetable coloring. Rub yolks of the 6 hard boiled eggs very smooth, moisten with a little thick mayonnaise and press into small balls. Coat thickly with the cottage cheese mixture, preserving the ball shape carefully. Serve on lettuce leaves, passing thick mayonnaise.

Mrs. H. Foster.

PRUNE OR DATE SALAD.

Soak 1 pound prunes over night, then cook until tender. When cold take out seed, and stuff with chopped nut meats, and small pieces of marshmallow. Roll in nuts, put 3 or 4 on a bed of lettuce leaves and serve with cream salad dressing. Dates may be stuffed and served the same way.

Mrs. Young.

APPLE SALAD.

Scrape out inside of nice red apples, fill with chopped apple, celery and nuts, mixed with salad dressing. Put little dressing on top.

Mrs. W. H. Baumes.

PEAR SALAD.

Marinate canned pears in French dressing, arrange on lettuce leaves and decorate with candied cherries. Add nuts if you choose, serve with a little mayonnaise dressing.

Mrs. F. M. Coons.

SHELDON SALAD.

One can pineapple, 4 oranges, 2 bananas, ½ pound grapes. Serve on lettuce leaves and pour over it the following sauce: The juice of the pineapple, 1 cup sugar, 1 tablespoon corn starch, 1½ cups water. Cool and add walnuts.

Mrs. K. T. Waugh.

PERFECTION SALAD.

One envelope Knox sparkling gelatine, $\frac{1}{2}$ cup cold water, $\frac{1}{2}$ cup mild vinegar, 1 pint boiling water, 1 teaspoon salt, 1 cup finely shredded cabbage, juice of 1 lemon, $\frac{1}{2}$ cup sugar, 2 cups celery cut in small pieces, $\frac{1}{4}$ can sweet red peppers, finely cut. Soak the gelatine in cold water 5 minutes, add vinegar, lemon juice, boiling water, sugar, salt. Strain, and when beginning to set add remaining ingredients. Turn into a mold and chill. Serve on lettuce leaves with mayonnaise dressing, or cut in dice and serve in cases made of red or green peppers, or the mixture may be shaped in molds lined with pimentos. A delicious accompaniment to cold sliced chicken or veal.

FRUIT GELATINE SALAD.

Soak 2 slightly rounded tablespoons Knox gelatine in cold water 10 minutes. Pour off juice from 1 can cherries and 1 pint Richelieu grated pineapple. Add enough water to this juice to make 1 pint and heat to boiling point. Pour over gelatine, add juice of 1 orange and 1 lemon and little grated rind of each and 1 cup (or more) of sugar. Mix well, add fruit, pour in small molds or flat pans to cool. Serve with mayonnaise or boiled dressing.

PIMENTO SALAD.

Soak 1 tablespoon Knox gelatine in $\frac{1}{4}$ cup cold water and dissolve in 1 cup boiling water, add $\frac{1}{2}$ cup each sugar and vinegar, juice 1 lemon, 1 teaspoon salt. Strain and cool, when beginning to stiffen add 1 cup celery cut in small pieces, 2 cups finely shredded cabbage, 1 can pimento cut in fine pieces and 1 green pepper chopped fine, or to the gelatine mixture add small peas and nut meats.

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Turn into mold. Serve with thick mayonnaise dressing.

Mrs. H. P. Tower.

GRAPEFRUIT SALAD.

Four grapefruit, 6 tablespoons olive oil, $\frac{1}{2}$ saltspoon cayenne, $\frac{1}{2}$ teaspoon salt, 2 tablespoons grapefruit juice. Halve the grapefruit and remove the pulp with a knife or spoon; save the juice. In a bowl, mix olive oil, cayenne, salt and grapefruit juice, like a French dressing. Pour over the fruit when ready and serve on lettuce.

Mrs. Ritsher.

CLUB SALAD.

Remove skin and seeds from sections of 2 grapefruit, $\frac{3}{4}$ cup Malaga grapes or white cherries, 1-3 cup pecans cut fine. Arrange on lettuce. Garnish with pimentoes. Dressing: 1 tablespoon juice from grapefruit, 4 tablespoons oil, $\frac{1}{2}$ tablespoon vinegar, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon paprika, 1 tablespoon Roquefort cheese chopped fine. Shake in bottle for 5 minutes.

C. R. H.

FRUIT SALAD.

Pineapple and white cherries and nut meats. Dressing: 3 eggs beaten well, juice of 3 oranges and 3 lemons; grated rind of lemon and 1 orange. Put the beaten eggs, juice and grated rind into double boiler and cook to the consistency of lemon pie. When ready to serve, add whipped cream. Will serve 50.

Mrs. C. B. Salmon.

FRUIT SALAD.

One can pineapple cut in inch pieces, 1 pound Malaga grapes seeded and peeled, or 1 can of white cherries stoned, $\frac{1}{2}$ cup almonds blanched and shredded. Drain fruit in colander, then mix lightly with boiled salad dress-

ing to which an equal quantity of whipped cream has been added.

Mrs. Harvey E. Bailey.

NUT SALAD.

One and one-half cups of pecan or English walnuts cut in small pieces, 2 cups celery cut fine, 1 can French peas. Dress with mayonnaise or boiled dressing and serve on lettuce.

Mrs. Harvey E. Bailey.

WASHINGTON SALAD.

Free 1 orange and $\frac{1}{2}$ grapefruit from the white membrane. Cut in uniform pieces 1 cup pineapple, 1 apple, 1 banana, 1 cup white grapes or cherries and $\frac{1}{2}$ cup celery. Mix and let stand 1 hour in dressing made of $\frac{1}{4}$ cup oil, juice 1 lemon, 1 tablespoon sugar, 1 teaspoon salt, $\frac{1}{2}$ teaspoon paprika well blended. Drain, arranged on lettuce, garnish with boiled raisins, dress with mayonnaise.

Mrs. R. K. Welsh.

FRUIT SALAD.

One cup each of any 3 kinds of fruit, 1 cup marshmallows cut fine. Dressing: 1 pint whipped cream with 1 teaspoon vinegar. Mix all together.

Mrs. E. F. Hansen.

COMBINATION SALAD.

On a bed of lettuce put a slice of pineapple that has been spread with cream cheese made thin with cream. Put stuffed olive in center and arrange strips of pimento over pineapple to represent a flower. Put boiled or mayonnaise dressing at the side.

EASTER SALAD.

One head lettuce, 1 jar preserved pears, $\frac{1}{2}$ cup preserved ginger, 1 cup mayonnaise dressing, $\frac{1}{4}$ cup whipped

cream slightly sweetened. Arrange 4 or 5 tender white lettuce leaves to form a nest. Place in the center $\frac{1}{2}$ preserved pear. Fill the cavity in the center of the pear with grated, preserved ginger. Blend the mayonnaise and whipped cream into a thick dressing and place a heaping teaspoon on each pear. Put a strip of preserved ginger on top of the dressing. Serve with cheese balls or toasted cheese sandwiches.

Mrs. R. K. Richardson.

MAYONNAISE DRESSING.

One tablespoon mustard, 1 tablespoon sugar, 1-10 teaspoon cayenne, 1 teaspoon salt, yolks of 3 uncooked eggs, juice of $\frac{1}{2}$ lemon, $\frac{1}{4}$ cup vinegar, 1 cup whipped cream, 1 pint oil. Beat the yolks and dry ingredients until they are very light and thick with either a silver or wooden spoon or, better still with a Dover beater. The bowl in which the dressing is made should be set in a pan of ice water during the beating. Add a few drops of oil at a time until the dressing becomes very thick and rather hard. After it has reached this stage the oil can be added more rapidly. When it gets so thick that the beater turns hard add a little vinegar. When the last of the oil and vinegar has been added it should be very thick. Now add the lemon juice and whipped cream and place on ice a few hours, unless you are ready to use it.

Mrs. R. K. Welsh.

MAYONNAISE DRESSING.

Into a bowl drop the yolks of 2 eggs, add 1 teaspoon mustard, 3 teaspoons powdered sugar, $\frac{1}{2}$ teaspoon salt, pinch of cayenne pepper, $\frac{1}{2}$ saltspoon paprika, 2 tablespoons vinegar, 2 tablespoons lemon juice. Beat hard

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with a Dover beater for 2 minutes, then add gradually about 1 cup oil.

Mrs. F. M. Coons.

PLAIN FRENCH DRESSING.

Three tablespoon oil, 1 tablespoon vinegar, 1 saltspoon salt, $\frac{1}{2}$ saltspoon pepper. Put all in a bottle and shake well. If onion is liked, grate a little juice into the dressing, 2 drops are enough. This is for a green salad.

SOUTHERN FRENCH DRESSING.

Three tablespoons olive oil, 1 saltspoon salt, $\frac{1}{2}$ saltspoon pepper. Add alternately, drop by drop beating all the time, 1 teaspoon made mustard and 1 tablespoon vinegar. When thoroughly blended add yolk of 1 egg, hard boiled and mashed very smooth. Stir well. For lettuce, celery or potato salad.

C. R. H.

VIENNESE SALAD DRESSING.

One cup thick sour cream, 1 tablespoon sugar, 1 saltspoon salt. Whip the cream until thick and then stir in enough vinegar to give the dressing a tart flavor. Delicious for chopped cabbage, lettuce or any green salad.

Mrs. Wheeler.

SALAD DRESSING.

One cup cream, yolks of 4 eggs, $\frac{3}{4}$ cup melted butter, juice of 1 lemon strained, $\frac{1}{2}$ cup white vinegar, 2 tablespoons sugar, 1 teaspoon salt, 1 teaspoon mustard, 1 saltspoon cayenne pepper, 1 saltspoon black pepper. Mix and sift sugar, salt, mustard and pepper. Add the cream very slowly, stirring constantly until smooth, set aside. Beat the yolks very light, add the butter a little at a time, beating constantly, add lemon juice slowly, add cream mixture slowly, add vinegar slowly. Beat well.

Put in double boiler and stir until it thickens. It makes a beautiful golden yellow dressing and when thoroughly beaten, is just like velvet. Mrs. P. L. Murkland.

SALAD DRESSING.

One cup butter, 4 tablespoons flour, 1 cup cream sweet or sour. Cook until it thickens beating first with egg beater until smooth. Let cool. Add 3 beaten eggs, $\frac{1}{2}$ cup vinegar, $\frac{1}{4}$ cup sugar, 1 teaspoon mustard, another cup cream and beat until smooth. Add 1 teaspoon salt, $\frac{1}{2}$ teaspoon pepper, dash of red pepper. Cook in double boiler about 10 minutes.

BOILED SALAD DRESSING.

Beat the yolks of 7 eggs until thick, drop 3 tablespoons olive oil in slowly. Continue beating, add $\frac{1}{2}$ cup melted butter, add $\frac{1}{2}$ cup vinegar and juice of 1 small lemon. Cook in double boiler until it begins to thicken. Remove from range and sift in the following ingredients: 4 teaspoons salt, $1\frac{1}{2}$ tablespoons mustard, $\frac{1}{2}$ teaspoon white pepper, $\frac{1}{8}$ teaspoon red pepper, 3 tablespoons powdered sugar. Keeps well. Mrs. Rockwell.

MRS. ERVINE'S SALAD DRESSING.

In $\frac{1}{4}$ cup butter melted, (or oil), sift 2 tablespoons flour, 1 teaspoon dry mustard, 2 tablespoons sugar, $\frac{1}{2}$ teaspoon salt, dash of pepper; stir well. Add 6 tablespoons each of vinegar and water. Cook until thick over slow fire, stirring constantly. Remove from fire, add yolks of 2 eggs well beaten, mix well, add juice of 1 lemon and beat again. Will keep well in covered jars. To use add $\frac{1}{2}$ cream, either sweet or sour. (Best when whipped).

For fruit salad leave out mustard and add a little more sugar.

BOILED DRESSING FOR FRUIT SALAD.

Yolks of 10 eggs beaten very light with 2-3 cup sugar. Put in double boiler, $\frac{1}{2}$ cup warm vinegar, $\frac{1}{2}$ teaspoon mustard, paprika and salt to suit taste. Add to this the eggs and sugar, stirring all the time, until very thick. Do not have water in double boiler too hot as the mixture must cook slowly and get very thick. As you take from the stove add 1 tablespoon olive oil. Let cool and thin with cream as used. Mrs. Hamilton, Rockford.

CHEESE BALLS.

One and one-half cups grated mild cheese, 1 tablespoon flour, $\frac{1}{4}$ teaspoon salt, few grains cayenne, whites of 3 eggs, cracker dust. Mix cheese with flour and seasonings. Beat whites of eggs until stiff and add to first mixture. Shape in small balls, roll in cracker dust, fry in deep fat, and drain on brown paper. Serve with salad course as they are or roll in chopped nuts or parsley.

ALMOND CHEESE.

Moisten a square of cream cheese with a little thick cream and beat with a fork until smooth. Mix with it $\frac{1}{2}$ cup chopped blanched almonds, a little paprika, then add lightly 1 cup whipped cream. Set away to get cold and serve with the salad course with a scant teaspoon of currant jam on each portion. Mrs. W. C. Weirick.

CHEESE STRAWS.

Chop 2 tablespoons butter into 1 cup flour, mix in 1 saltspoon cayenne, $\frac{1}{2}$ teaspoon salt. Roll and fold in 1 cup or $1\frac{1}{2}$ cups grated cheese. Wet with cold water to a stiff paste. Roll out thin, cut into strips $\frac{1}{4}$ inch wide by 6 inches long and bake until brown.

Mrs. O. T. Thompson.

CHEESE DATES.

Soften pimento cheese with cream, wash and stone dates, fill cavity with the cheese. Serve with salad.

Mrs. F. T. Nye.

TOASTED FROMAGE ROLLS.

Cut fresh bread while still warm, in thin slices using sharp knife and remove crusts. Work butter until creamy, add an equal measure of grated American cheese and work until well blended. Season with salt and paprika. Spread bread with mixture and roll each piece separately. Toast over clear fire and serve hot with salad course.

C. L. W.

Sandwiches.

"BOOSTER RUN" SANDWICHES.

Six hard boiled eggs, 1 small bottle stuffed olives, ½ pound pecan meats. Salt. Blend the yolks with salad dressing. Chop the whites, olives and nuts. Toss all together with fork and if necessary add more dressing. Spread on thin slices of white bread. Wrap in oiled paper.

Mrs. O. R. Foster.

SWEET CHOCOLATE SANDWICHES.

Two squares chocolate, 1 cup pulverized sugar, 2 tablespoons butter, 2-3 cups finely chopped nuts, 3 tablespoons cream, slices of buttered white bread. Melt chocolate over gentle heat, add butter, cream and sugar and cook 5 minutes over hot water. Add nuts and mix. Cool slightly before using on bread.

C. L. W.

CHICKEN SANDWICHES.

Chicken pounded to a paste; then well mixed with a paste made of the yolks of hard-boiled eggs, a little cream and a little butter; seasoned with salt, pepper and a few drops of onion juice. This makes a delicious sandwich.

MIXED SANDWICHES.

Grind fine 1 cup of cold meat, 1 cup nut meats ground fine, 1 box sardines, chopped; 4 small cucumber pickles chopped fine. Add plenty of lemon juice and mayonnaise to mix well. Spread on lettuce leaves between bread.

Mrs. L. E. Purves.

NUT AND RAISIN SANDWICHES.

One and one-half cups seeded raisins, ½ cup chopped nuts and juice of half a lemon, buttered graham or white

bread. Chop raisins fine with nuts and moisten with lemon juice.

C. L. Wright.

EGG AND BACON SANDWICHES.

Dice a slice of bacon, fry until crisp, and 1 egg until yolk is set. Place between thin slices of buttered bread.

LETTUCE SANDWICHES.

Spread salad dressing on crisp lettuce leaves, add a little chopped onion if desired, and put between thin slices of bread and butter.

WALDORF SANDWICHES.

Slice white and brown bread in thin slices. Spread with creamed butter. Lay five slices together having white on the outside. Press firmly together and cut strips crosswise as in cutting bread.

OH, MY! SANDWICHES.

Between 2 slices of well-buttered rye bread, from which the bottom crust has been cut, put 1 thin slice Spanish onion, 1 thin slice brick cheese, 1 hot wiener split, and 1 slice dill pickle. Serve with hot coffee, and pass sugared fried cakes.

HOT CHEESE SANDWICHES.

Slice bread thin and cut round with biscuit cutter. Put a thick layer of grated cheese between these forms and sprinkle with salt and paprika. Push well together and fry delicate brown on both sides in equal parts of butter and lard, or toast.

A. L. H.

RAW BEEF SANDWICHES.

Raw beef sandwiches are very wholesome. Scrape the raw beef; spread it between thin slices of white bread; sprinkle with salt and pepper. Place the sandwiches on

the broiler until toasted through. Serve hot.

Mrs. Chas. Jones.

SANDWICH FILLINGS.

One cup cheese, 1 onion, 1 green pepper, 12 olives, 1 cup mustard pickle. Grind all and mix until smooth.

Cottage cheese, nuts, olives and pickles combined with salad dressing.

Creamed pimento cheese and pickles.

Creamed butter with lemon and onion juice.

Horseradish and cream.

Chopped Bermuda onion and salad dressing.

RUMMAGE—Small amount chipped beef, pickles, olives, celery, lettuce, cheese, chicken, or meat of any kind, minced, used in any combination with salad dressing.

Swiss or American cheese sprinkled with salt and pepper; mustard if desired.

Shell nuts, remove film, grind or pound to a paste, moisten with cream. Lemon juice improves flavor.

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Soups and Dumplings.

CREAM OF CORN SOUP.

Heat a can of corn or succotash with a quart of water and let it cook some time. Strain and press through a sieve. Season with pepper, salt and butter. Heat a quart of milk, not boiling. Beat 1 egg and pour heated milk on egg and when ready to serve pour the corn on milk and egg. Don't cook more because the corn will curdle milk.

Mrs. McLeod.

CORN SOUP.

One quart milk, 1 can corn, 3 tablespoons butter, 2 tablespoons flour, yolks of 2 eggs, 1 teaspoon salt, $\frac{1}{2}$ teaspoon pepper, 1 tablespoon minced onion. Put corn in bowl and mash; cook with 1 quart of milk 15 minutes after it reaches boiling point. Put butter and onion in small tin, cook a few minutes. Add flour to butter and onion, stir until smooth; then stir into corn and milk. Add salt and pepper, cook 10 minutes. Put through a strainer, add the 2 well-beaten yolks and serve.

CORN SOUP.

Put 1 can of corn and 1 slice of onion through the meat grinder, add 1 pint water; simmer 20 minutes. In a double boiler scald 1 pint milk; thicken with 1 tablespoon butter and 2 tablespoons flour; add corn and 1 cup cream. Season with salt and a dash of pepper.

Mrs. F. M. Coons.

TOMATO SOUP.

One can tomatoes, 1 pint boiling water, 1-3 teaspoon cloves, 1 teaspoon salt, pepper to taste, 1 tablespoon sugar, 1 tablespoon cornstarch. Fry $\frac{1}{2}$ an onion in 1 table-

spoon butter and add to above mixture. Cook and strain.

Mrs. F. M. Coons.

CREAM TOMATO SOUP.

Two tablespoons butter, $1\frac{1}{2}$ cups milk, 1 heaping tablespoon flour. Cook together, add pepper and salt and $1\frac{1}{2}$ cups soup stock. Cook one can tomatoes with a few slices of onion, then strain and add to stock and white sauce.

EXTRA FINE TOMATO SOUP.

Two quarts tomatoes, 1 quart milk, $\frac{1}{2}$ teaspoon saleratus, 1 tablespoon butter, $\frac{1}{4}$ teaspoon salt, $\frac{1}{4}$ teaspoon celery salt. Strain the tomatoes and heat. To this add the saleratus. Then heat the milk together with the butter, salt and celery salt and add to tomatoes while still hot. Serve with buttered cubes. Mrs. Esther Ramsey.

TOMATO SOUP.

One large can or 12 fresh tomatoes; 1 quart boiling water, 2 onions, 1 small carrot, $\frac{1}{2}$ small turnip, 2 or 3 sprigs parsley, 1 stalk celery, all cut fine and boiled 1 hour. As the water boils away, add more to it, so that the quantity may remain the same. Season with 1 even tablespoon each of salt and sugar and $\frac{1}{2}$ teaspoon pepper. Cream a tablespoon butter and 2 heaping ones flour and add hot soup until it will pour easily. Pour into the soup; boil for five minutes. Then strain through a sieve and serve with toasted crackers or bread.

OYSTER SOUP.

To 1 quart boiling water add 1 quart oysters; cover kettle, let it boil up 3 times, then add 1 quart rich milk, which has been heated in double boiler, a piece of butter

size of an egg, and season with pepper and salt. Pour it over 1 cup of cracker crumbs. Mrs. F. M. Coons.

BLACK BEAN SOUP.

One pint black beans, 2 quarts cold water, 1 small onion, 2 teaspoons salt, 1 saltspoon pepper, 1 saltspoon mustard, 1 tablespoon flour, 2 tablespoons butter, 1 lemon, 2 hard boiled eggs. Soak beans over night. In the morning pour off water and put them on to boil in 2 quarts cold water. Slice the onion and fry in 1 tablespoon of butter and add to the beans. Simmer four or five hours, or till beans are soft. Add cold water as it boils away, about $\frac{1}{2}$ cup every half hour, to check boiling and soften beans, leaving about 2 quarts when done. Put beans through a strainer and return to fire, add salt, pepper and mustard. Rub flour and remaining tablespoon butter together and add to boiling soup. Cut lemon and eggs into thin slices and pour hot soup over them in tureen.

Mrs. D. Humphrey Foster.

BLACK BEAN SOUP.

Two quarts of black beans, soaked over night. Put on the range early with fresh cold water. After boiling until beans are in pieces, strain, add salt, nutmeg, mace, cloves and a pint of madeira. Mrs. F. M. Strong.

BEAN SOUP.

One pint beans, 4 quarts water, small piece fat beef; boil 3 hours. Put beans through sieve. Season with pepper and salt. If too thin add 1 tablespoon flour. Instead of meat being boiled with the beans, cream or white sauce can be added. The proportions for white sauce are 1 teaspoon butter and 1 teaspoon flour to 1 pint milk.

M. E. C.

WHITE SOUP.

Stock for 6 persons: Beat up 3 eggs, 2 spoons flour and 1 cup milk, pour this slowly through a sieve into the boiling soup, adding salt and pepper. M. E. C.

CREAM OF CELERY SOUP.

Put $\frac{1}{2}$ pint of rice boiled as a vegetable into 2 quarts boiling milk with a head of celery cut fine. Cover and let it stew over boiling water until celery is tender. Season to taste. Have 2 well-beaten eggs in tureen. Pour in the soup and scatter crisp bread dice on top. C. W.

BOUILLON.

Two teaspoons beef extract, $\frac{1}{2}$ teaspoon onion juice, 1 quart water, pinch of mace, salt and white pepper.

Mrs. F. M. Coons.

BOUILLON.

Cut 4 pounds of beef into pieces, cover with 4 quarts cold water and let this stand in a cool place 1 hour. Place over the fire and heat slowly, then when boiling point is reached add a bay leaf, sprig of parsley, small red pepper pod (without seeds), 3 cloves, 3 allspice, 2 teaspoons salt and a cup tomato pulp. Cover closely and simmer for 3 hours, then add an onion and carrot cut small and cook 2 hours longer. Be watchful that soup does not boil. When done add a tablespoon of sherry and a very little cayenne pepper. Strain through sieve and let it stand until sediment settles, pouring off the clear part only, or clarify with white of egg if preferred. This may be used as a foundation for rice, macaroni, tapioca, noodle or okra soup. C. Turner, Elks' Club..

CREAM OF VEAL SOUP.

Four pounds veal, 3 quarts water, 2 small onions, 2

stalks celery, little salt, cook 5 hours. Make a cream sauce of 1 tablespoon butter, 1 tablespoon flour, 1 pint milk, celery salt and salt to taste, and add to the above stock. When ready to serve, pour over 1 egg beaten light. Serve with a spoon whipped cream on top of each cup.

Mrs. F. S. Foster.

TURKEY SOUP.

Cook the turkey bones for 2 hours in water enough to cover them; then stir in a little of the dressing; also a beaten egg, if you like. Take from the fire and add a little butter, or cream with pepper and salt.

Mrs. F. M. Coons.

MUTTON BROTH.

Boil a nice leg of lamb and use the broth for the soup. Add 2 large onions, 1 potato, 2 large tomatoes, all chopped fine, and $\frac{1}{2}$ cup pearl barley. Boil one hour. Stir often, and before removing from the fire add 1 tablespoon flour stirred smooth in a little cold water.

CHICKEN CREAM SOUP.

Broth of one chicken, 1 pint cream, add breast of chicken chopped very fine. Thicken with tablespoon flour and tablespoon butter; salt and pepper. Mrs. Bachelder.

NOODLE SOUP.

Three pounds soup meat, 3 quarts water, 1 onion, 2 carrots, 1 large potato, 3 tomatoes, chopped parsley. Put meat on to cook in the cold water, add vegetables and let come slowly to boil. Skim carefully and cook from 4 to 5 hours. Strain, add salt and remove every particle of fat. Put in noodles and boil 5 minutes.

NOODLES.

Beat one egg, add pinch of salt and work in flour until

very stiff. Flour a moulding board, empty dough upon it and knead with the hand until smooth and stiff. Flour board and roll out as thin as possible. Let dry, double up and cut into fine shreds. Spread out lightly to dry.

Mrs. M. Reitler.

CREAM OF SPINACH SOUP.

Blend 1 tablespoon butter with 1 of flour and add slowly 2 cups cold milk. Stir until smooth and creamy. Add 2 cups spinach pulp. Serve with whipped cream in each plate.

Mrs. Hovey.

CLAM SOUP.

One can clams, 1 quart milk, 1 pint water, 1 small onion chopped fine, butter size of an egg, salt and pepper to taste. Let come to a boil and pour it over a small cup rolled crackers in soup tureen.

Mrs. F. M. Coons.

CREAM OF PEA SOUP.

One can peas, 1 cup cold water, 2 cups milk, 1 slice onion, 2 tablespoons butter, 2 tablespoons flour, 1 teaspoon salt and a little pepper. Add the cold water to the peas and cook slowly 10 minutes, rub through sieve, scald milk with the onion, remove onion and add peas to the milk. Thicken with the butter and flour mixed together, add salt and pepper.

Mrs. L. J. Wilkinson.

POTATO SOUP.

One-half cup finely chopped salt pork, 4 onions, 6 potatoes, 1 turnip, all chopped very fine, and 1 stalk celery also chopped fine. Boil in 1 quart water until tender, then press through colander and return to kettle. When it boils add 1 quart milk, 1 tablespoon cornstarch stirred smooth in 1 tablespoon butter, 1 tablespoon salt, little pepper. Boil 3 minutes and serve very hot.

DUMPLINGS.

Put white of 1 egg in cup, $\frac{1}{2}$ pint; fill it $\frac{1}{2}$ full of milk, mix thoroughly, add 1 tablespoon butter and $\frac{1}{2}$ cup flour. Rub smooth together and cook over steam until it becomes a stiff paste, firm and glossy in texture. Remove from fire, add salt and pepper, and when cool, yolk of egg. Drop by teaspoons into gently boiling soup or slightly thickened stew. Cover closely and cook 12 minutes.

Mrs. F. G. Hobart.

MARROW BALLS FOR SOUP.

One large tablespoon soft beef suet, 2 eggs, $\frac{3}{4}$ cup fine cracker crumbs, salt. Stir suet to cream, add eggs 1 at a time, until thoroughly blended, salt; just enough cracker crumbs so as to be moulded into small balls. Put into boiling soup and cook 20 minutes.

Mrs. Mose Rosenblatt.

GERMAN DUMPLINGS.

Beat 1 egg, add butter the size of a hickory nut and rolled cracker crumbs enough to make into balls. Have as soft as you can. Boil in soup 10 minutes.

Mrs. H. W. Merrill.

DUMPLINGS.

One egg, 1 cup sweet milk, $1\frac{1}{4}$ cups flour, $1\frac{1}{2}$ teaspoons baking powder, salt. Drop from spoon into broth or soup, cook 10 minutes. Serve immediately.

Mrs. F. M. Coons.

NOODLES FOR SOUP.

One egg, $\frac{1}{2}$ teaspoon salt, flour. Process: Beat egg slightly, add salt and sufficient flour to make a stiff dough. Knead until smooth. Roll thin as paper. Cover sheet of

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dough with a towel and set away for 15 minutes. Roll like a jelly roll and cut in thin slices; unroll each slice, shake them out over the board and let dry. Add to consomme, beef, veal or chicken broth; simmer 20 minutes. Parsley may be sprinkled over noodles. Mrs. F. M. Coons.

SPANISH DUMPLINGS FOR SOUP.

Four ounces cornmeal, add 1 beaten egg, salt, 3 table-
spoons milk. Fry in small cakes. Drop in consomme. A
little milk can be added. Mrs. Azuero.

CANNED TOMATO SOUP.

Fourteen quarts tomatoes (sliced but not peeled), 14 stalks celery (cut fine), 14 sprays parsley, 14 bay leaves, 21 cloves, 7 medium sized onions (cut fine). Boil tomatoes until cooked thoroughly. Boil other ingredients together, then add to the tomatoes and strain all through a cloth. Thicken this with 14 tablespoons butter and the same of flour and add about 8 teaspoons salt and 16 teaspoons sugar and 4 saltspoons paprika. Put this (hot) in glass jars and when ready to serve add $\frac{1}{2}$ cup milk or cream to each pint soup.

Mrs. Fred Shoudy, Rockford.

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MASHED POTATOES.

Pare and boil until done, drain immediately; mash well or put through a ricer if wanted extra nice. Add salt and plenty of butter. To a quart of mashed potato add $\frac{1}{4}$ cup hot cream, and beat until smooth and light. Put in hot dish, with a little butter on top, and a sprinkling of paprika.

FRIED WHOLE POTATOES.

Peel and boil. Drain. Have ready a beaten egg and some rolled crumbs. Roll the potatoes in them and fry a nice brown in butter. This is a nice way to cook old potatoes.

HASHED POTATOES.

Peel six good sized baked potatoes, leaving on the brown underskin. Chop very fine. Put in an iron pan 2 cups milk and from $\frac{1}{2}$ to $\frac{3}{4}$ cup of butter (don't skimp the butter) pepper and salt. When the butter has melted and the milk scalding hot, put in the potatoes, cover, and put over a slow fire. Let cook slowly for $\frac{3}{4}$ of an hour. Do not stir or mix but just lift from bottom of the pan to keep from burning and gently turn them over.

Mrs. R. I. Dowd.

POTATO PUFF.

Two cups potato mashed, 2 tablespoons melted butter, 6 tablespoons cream, 2 eggs, a little salt. Beat the potato, butter and salt. Add the eggs, beaten separately, then the cream. Mix all together well and bake in quick oven until browned.

ESCALLOPED POTATOES.

Cut raw potatoes in thin slices, butter a baking dish and put potatoes in layers, sprinkling each layer with salt, pepper, flour and a little grated onion, and plenty of lumps of butter. To a quart dish of potatoes add a cup of cold water and cover with bread crumbs, add grated cheese and butter. Bake about an hour.

Mrs. W. C. Weirick.

CREAMED POTATOES.

Cut up fine cold baked or boiled potatoes; make a cream sauce of 1 cup cream, 1 tablespoon butter (or 1 cup milk and 2 tablespoons butter) and a tablespoon flour. Use half as much cream sauce as potato. Mix and put in baking dish, with layer of buttered crumbs on top, and bake.

D. E. G.

POTATOES au GRATIN.

Use recipe for creamed potato, and sprinkle through liberally good cheese.

POTATOES au GRATIN WITH PIMENTOS.

Cut cold boiled potatoes into thin pieces. Put layer into baking dish, then layer of grated cheese and sprinkle liberally with chopped pimentos. Cover this with a rich cream sauce and add another layer of each until dish is full. Pour over sauce and cover with crumbs. Bake $\frac{1}{2}$ hour.

Mrs. Wilford.

SQUASH TIMBALES.

One cup cooked squash, 2 eggs, 3 tablespoons milk, 2 tablespoons melted butter, $\frac{1}{2}$ teaspoon salt, dash of pepper. Press squash through a ricer, add well-beaten eggs, milk, butter, salt and pepper. Mix thoroughly and turn

into well-buttered molds. Place in hot water and cook in a moderate oven until centers are firm. Serve with a white sauce. Delicious without the sauce.

Mrs. A. S. Thompson.

PARSNIP FRITTERS.

Two cups parsnips, 2 eggs, salt, pepper. Boil the parsnips and mash fine. Beat two eggs and add to the parsnips. Season with salt and pepper. Drop little pats into hot butter and fry brown on both sides.

Mrs. R. K. Richardson.

FRIED PARSNIPS.

Boil and peel; slice, season with salt and pepper, roll in flour and fry in equal parts of lard and butter.

Mrs. L. E. Ross.

SWEET POTATOES (Southern Style.)

Bake 6 medium-sized sweet potatoes, remove from oven, cut in halves lengthwise and scoop out inside. Mash, add 2 tablespoons butter and cream to moisten. Season with salt and pepper. Refill the skins and bake 5 minutes in a hot oven.

SWEET POTATOES.

Boil and peel. If large, cut in halves lengthwise, and brown in butter, sprinkle over a very little salt—or—boil, peel and slice. Butter a baking dish, and lay in the bottom a layer of the potatoes, dotting over with pieces of butter plentifully, and sprinkle with brown sugar; another layer of potatoes, then butter and sugar, until dish is full. Bake an ordinary baking dish full for about $\frac{3}{4}$ of an hour.

Mrs. E. F. Hansen

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SALSIFY OR VEGETABLE OYSTER.

Scrape, slice and boil until tender. Serve on toast with drawn butter sauce, or bake like scalloped oysters, or dress with cream sauce.

CHESTNUT VEGETABLE.

Peel and blanch 1 pound large chestnuts, French or Italian. Then boil very slowly in water until about half done; drain off any remaining water and add 1 cup soup stock and 1 cup brown sugar. Let this simmer until it is soft, adding also butter size of walnut. Serve in rami-kins. Make slit on side of chestnut with sharp knife. To 1 pint chestnuts add 1 teaspoon butter, heat over fire, shaking all the time, about 4 minutes; then remove outside shell and inner at the same time.

Mrs. L. Rosenblatt.

GERMAN TURNIPS.

Three medium-sized yellow turnips, 1 tablespoon sugar, 1 tablespoon butter, salt and pepper. Peel the turnips and cut them into small pieces. Brown the sugar in a saucepan, put it with the turnips, season with salt and pepper, add enough water partly to cover the turnips and let cook slowly for about 2 hours.

ASPARAGUS LOAF.

Steam 3 bunches asparagus until very tender. Chop fine and add 4 well-beaten eggs, $1\frac{1}{2}$ cups bread crumbs, $\frac{1}{4}$ cup of butter, salt and pepper. Place in a long bread tin (greased), cover with buttered crumbs and bake 20 minutes in a moderate oven.

Mrs. Bean.

SPINACH.

Wash tender young spinach well. Put in kettle and

salt well. Do not add water as it will form its own juice. Stir with a fork frequently while the juice is forming to prevent burning. When done, drain, spread with soft butter and garnish with thin slices of hard boiled eggs.

N. A. Corcoran.

DANDELION LOAF.

Cook 2 tablespoons each of flour and butter and add a dash of pepper, salt and 1 cup milk or cream. When boiling add 2 tablespoons lean ham finely chopped, 1 cup minced cooked dandelions, and 4 well-beaten eggs. Turn in a buttered mold and cook in a dish standing in hot water until center is firm.

Gertrude Culver.

FRIED CARROTS.

Boil after scraping, cut in halves lengthwise, season, roll in flour and fry.

Mrs. Jas. Croft.

BAKED STUFFED TOMATOES.

Select smooth, even ripe tomatoes. Cut a slice from the stem end. Take out part of pulp and season with salt, pepper and onion juice and cook 10 minutes. Add 1 tablespoon butter to each half cup of prepared pulp and thicken with broken shreds of shredded wheat biscuit. Refill the tomatoes, place bits of butter on top and bake $\frac{1}{2}$ hour in a moderate oven.

Mrs. B. W. Kunkel.

FRIED TOMATOES.

Slice half ripe tomatoes about $\frac{3}{4}$ inch thick, sprinkle with salt, pepper and a little sugar, dip in buttered cracker crumbs and fry.

Mrs. Hinline.

CAULIFLOWER.

Trim a fine white head of cauliflower, and lay in salted water for an hour. Then tie in a thin white cloth and

steam for about $\frac{3}{4}$ of an hour. Turn into a dish, sprinkle with a little salt and pour over it cream sauce.

SQUASH.

To get the best results cut up a dry, yellow winter squash, in good sized pieces, and bake till tender without browning. Then scrape it out into a pan, season, and add plenty of butter, and reheat.

FRIED EGG PLANT.

Pare the egg plant and cut it in slices about $\frac{1}{4}$ inch thick, sprinkle with salt and pepper, dredge thickly with flour and saute.

STUFFED PEPPERS.

Cut stem end from peppers of good size and uniform shape. Remove seeds and cook in salted water until easily pierced with fork. Handle carefully as they will break easily. Put some cold chicken through the meat grinder. To 2 cups of the chicken add 1 cup fine fresh bread crumbs, salt and pepper, 2 tablespoons melted butter, and cream enough to make very moist. Fill the peppers with the mixture, cover the tops with buttered bread crumbs and bake about $\frac{1}{2}$ hour. Stand them upright in baking pan close together. When ready to serve garnish tops with strips of pimento which have been heated in a little butter.

Mrs. W. C. Weirick.

STUFFED ONIONS.

One dozen medium sized onions, 1 cup boiled ham (chopped), 1 cup bread crumbs, $\frac{1}{2}$ cup chopped nut meats, salt and pepper. Method: Boil the onions and when tender press out the centers and chop in with the stuffing. Stuff the onion shells and place a small piece

of butter on top. Bake for 25 minutes in a hot oven. B.

BUTTERED ONIONS.

Peel small yellow onions, drop in boiling water, cook till tender, drain in colander, then put in pan; salt, pepper and add a quantity of butter. Put in oven and bake until onions absorb the butter. C. D. W.

CREAMED ONIONS.

Steam until tender medium sized yellow onions. Arrange in baking dish and pour over them a rich cream sauce. Cover with buttered crumbs and bake half an hour. C. R. H.

BOSTON BAKED BEANS.

Soak 1 quart beans in cold water over night. In the morning put in fresh cold water and simmer until soft enough to pierce with a pin, being careful not to let them boil enough to break. When soft turn into a colander and run cold water through them. Place in a bean pot; pour boiling water over $\frac{1}{4}$ pound salt pork, part fat, part lean; scrape rind until white, cut rind in strips and bury in beans, leaving only the rind exposed. Mix 1 teaspoon salt or more if pork is not very salty, 1 teaspoon mustard (dry), with $\frac{1}{4}$ cup molasses, fill cup with hot water; mix and pour over beans, add enough water to cover and keep covered with water till the last hour. Then lift pork to the top and let it crisp. Bake 8 hours in a moderate oven. The mustard gives the beans a delicious flavor and renders them more wholesome. The heart of an onion put on top of beans for 2 or 3 hours, is liked by some.

Mrs. Leonard W. Miller.

CORN ON THE COB.

To boil corn on the cob, drop into boiling water and cook 15 minutes only. Long cooking hardens it. Do not salt until done, as the salt withers it. Mrs. F. M. Coons.

CORN SOUFFLE.

One can corn, 2 eggs beaten light with 1 tablespoon flour, $\frac{1}{2}$ cup sweet milk, salt and pepper to taste, 2 tablespoons melted butter. Beat well. Bake $\frac{1}{2}$ hour in greased tin. Mrs. W. D. Hall.

CORN FRITTERS.

One can corn, 2 eggs beaten light, large tablespoon butter, melted. Flour to make thick enough to drop like pancakes; a little salt and pepper and a teaspoon baking powder. Fry, $\frac{1}{2}$ butter and lard. Mrs. B. P. Eldred.

BAKED CABBAGE.

Boil a firm head of cabbage until it can be pierced with a fork. Chop fine. Put in baking dish and pour over it a mixture of 1 beaten egg, 1 cup milk, salt and pepper, and bake $\frac{1}{2}$ hour in moderate oven.

Mrs. A. P. Douglas.

GERMAN CABBAGE.

Slice on vegetable cutter a firm head of cabbage. Put in spider with a tablespoon butter, a tablespoon lard, a little salt and pepper, and about a cup of water. Cook till tender and a little brown; when ready to serve add $\frac{1}{2}$ cup cream, 3 tablespoons vinegar, a tablespoon sugar, and thicken with a tablespoon flour, or a beaten egg. Boil up once and serve. Mrs. Weirick.

ESCALLOPED CABBAGE.

One medium sized cabbage, 1 cup white sauce, $\frac{1}{2}$ cup

cracker crumbs, 3 tablespoons melted butter, salt and pepper. Boil cabbage until tender; chop into small pieces and add other ingredients. Put this mixture into a baking dish and cover the top with cracker crumbs mixed in a tablespoon melted butter. Bake 20 minutes in a moderate oven. White Sauce: $1\frac{1}{2}$ tablespoons flour, 1 tablespoon butter, 1 cup milk, salt, pepper. Melt butter, beat flour in rapidly, add milk gradually. Cook until thickened.

Mrs. Hamill.

COLD SLAW.

Shred a cabbage very fine. Put into a bowl the yolks of 2 eggs, $\frac{1}{2}$ cup vinegar (if very strong dilute a little), 1 tablespoon butter, $\frac{1}{2}$ teaspoon pepper, 1 of sugar, and 1 of salt. Beat them together, place bowl in a pan of boiling water. Cook until it thickens a little, and pour hot over the cabbage and set away to cool.

C. D. W.

SAUCE FOR CABBAGE.

One tablespoon flour, 1 tablespoon butter, 1 pint boiling water, 2 tablespoons vinegar, 2 yolks of eggs beaten and added last; salt and paprika. Pour over hot vegetable.

Mrs. O. R. Foster.

CABBAGE au GRATIN.

One-half large cooked cabbage, 1 pint white sauce, $\frac{3}{4}$ cup grated cheese, season with salt and paprika, $\frac{1}{2}$ cup cracker crumbs, 3 tablespoons melted butter. Put a layer of coarse chopped cabbage into a buttered baking dish, sprinkle with grated cheese, paprika and salt to taste. Cover with a layer of white sauce. Repeat the layers until all ingredients have been used, having last layer of sauce. Cover with cracker crumbs mixed with butter.

Let stay in oven long enough to get very hot and brown the crumbs.

Mrs. L. Rosenblatt.

DRESSING FOR COOKED BEETS.

Makes large amount. $1\frac{1}{2}$ cups sugar, 1 tablespoon butter, 1 tablespoon flour, 1 cup vinegar (not too strong). Heat vinegar, blend flour and butter, add to hot vinegar with seasoning of salt and pepper. Put cooked beets into sauce. Very good.

Mrs. G. H. Rosenberg.

BAKED SAUER KRAUT.

Be sure to get good sauer kraut to begin with. Into an earthen covered baking dish put a deep layer of kraut, next a layer of spare ribs, then a layer of kraut, etc., until dish is filled. Bake $\frac{1}{2}$ day in medium oven.

Mrs. Chas. W. Phinn.

CANNED BEETS.

Cook small young beets till tender, remove skin. Cook together equal quantities of vinegar and water and $\frac{1}{2}$ cup sugar to each cup of vinegar. Reheat beets in the above and can. To use, thicken this dressing with a little flour, add a bit of butter, salt and pepper and heat and serve beets in it.

Mrs. E. F. Hansen.

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VANILLA ICE CREAM.

Dissolve $\frac{3}{4}$ cup sugar in 1-3 cup water, boil 3 minutes and cool, and add 1 quart rich cream, into which has been stirred a rounded teaspoon constarch cooked smooth in a little milk. The cornstarch insures smoothness and cannot be detected. Freeze. When frozen line a mold with it, being careful not to move the can from the pivot in the bottom of freezer. Then into the same freezer put a good pineapple sherbet, colored a dainty pink or green with a little fruit coloring, and some candied cherries and pineapple, and a few blanched and shredded almonds. Freeze, and when frozen fill into the cavity of the mold. Cover with buttered paper, put on cover of the mold and pack in ice and salt until ready to use. Soak the fruit in a little brandy before freezing to prevent it from being hard.

Mrs. W. C. Weirick.

COCOANUT ICE CREAM.

Make a custard of 1 pint of new milk, 1 cup sugar and yolks of 2 eggs. Cook until it coats a spoon. Let cool and add a teaspoon vanilla and a quart of thick cream and 2 cups freshly grated cocoanut—dessicated will not do—and freeze.

Mrs. Weirick.

BURNT ALMOND ICE CREAM.

One cup almonds, 2 tablespoons sugar, 2 tablespoons water, 1 teaspoon vanilla, $\frac{1}{2}$ teaspoon almond extract. Chop almonds fine and brown them in the sugar which has been melted with the water and browned to a caramel; add vanilla and almond extract and fold into a rich ice cream which has been half frozen.

Mrs. A. S. Thompson.

MAPLE ICE CREAM.

One coffee cup maple syrup, 3 eggs, 1 pint cream. Put syrup on stove and let come to a boil. Pour over the well-beaten yolks of eggs, stirring a few moments. When cool, stir in the unbeaten whites and add cream. Freeze.

Mrs. F. S. Foster.

CHOCOLATE ICE CREAM.

Scald 1 pint of new milk, add by degrees $\frac{3}{4}$ pound sugar, 1 egg and 5 tablespoons chocolate rubbed smooth in a little milk, and a level tablespoon cornstarch. Cook till smooth. When cold add 1 pint cream, and 1 pint whipped cream. Freeze.

C. D. W.

FROZEN PUDDING.

One pint milk, $1\frac{1}{2}$ cups sugar, $\frac{1}{4}$ cup flour, 2 eggs, 2 teaspoons Knox gelatine, from a pint to quart cream. Beat eggs and add flour and sugar, and pour the hot milk over it and cook 20 minutes. Add gelatine (soaked in water), pour in cream, flavor with vanilla and freeze. Add nuts if desired.

ICE CREAM.

Two eggs well beaten, 2 cups sugar, 1 tablespoon vanilla, 1 quart milk, $1\frac{1}{2}$ pints cream, mix thoroughly and freeze.

K. F. Northrop.

COFFEE ICE CREAM.

Scald 1 pint milk with $\frac{1}{2}$ cup of dry coffee. Strain into 3 slightly beaten eggs, 1 cup sugar and $\frac{1}{4}$ teaspoon salt. Return to fire and cook until mixture coats the spoon. Add 1 quart cream, and freeze. Serve with marshmallow sauce. Marshmallow Sauce: In the upper part of a double boiler put $\frac{1}{4}$ pound marshmallows. When

melted pour on a syrup made by boiling 1 cup sugar and $\frac{1}{4}$ cup water 5 minutes. Add $\frac{1}{2}$ teaspoon vanilla, and cool.

Mrs. E. F. Hansen.

BANANA FLUFF.

Four bananas put through a ricer, juice of 2 lemons, 1 cup sugar, add 1 pint whipped cream. Mix together thoroughly. Pack in can and freeze in salt and ice for about 2 hours.

Mrs. L. E. Purves.

NESSELRODE PUDDING.

Blanch 30 French chestnuts, and pound to a paste. Rub $\frac{1}{2}$ pound almond paste smooth, boil together 1 pint sugar, 1 pint water and juice from a pint can of pineapple 20 minutes. Beat yolks of 10 eggs and add to syrup. Put saucepan in dish of boiling water and beat mixture with egg-beater till thick. Place in dish of cold water and beat for 10 minutes. Mix the almonds and chestnuts with 1 pint cream. Add $\frac{1}{2}$ pound French candied fruit and the pineapple cut fine. Mix this with cooked ingredients, add 1 tablespoon vanilla, 4 tablespoons wine, and $\frac{1}{2}$ spoon salt. Freeze same as ice cream. Pack in chimney mold; when ready to serve, fill cavity with preserved chestnuts, lay thick beaten cream around form and garnish with preserved cherries and pieces of other fruit.

Nan. Brown.

BANANA SHERBET.

One quart milk, 1 pint cream, 3 bananas put through ricer, juice of 3 lemons, 2 cups sugar dissolved in the milk. Then add the cream and lemon. Any fruit can be substituted for banana. Will serve 15 people.

Mrs. F. E. Weirick.

ORANGE ICE CREAM.

Juice of 2 oranges and 1 lemon, 1 pint milk, 1 pint cream, 2 cups sugar. Freeze. Harriet Van Tassel.

MAPLE MOUSSE.

One quart cream whipped, yolks of 4 eggs, 1 cup maple syrup. Pack in ice and salt and freeze without stirring.

H. A. V.

FRUIT SHERBET (Economical).

One-half envelope Knox Sparkling Gelatine, 1 orange, 1½ cups sugar, 1 lemon, 3 cups rich milk. Grate the outside of both orange and lemon. Squeeze out all the juice, add to this the sugar. When ready to freeze, stir in the milk slowly to prevent curdling. Take part of a cup of milk, add the gelatine. After standing 5 minutes, place in a pan of hot water until dissolved, then stir into the rest of the milk and fruit juice. Freeze. This makes a large allowance for five persons.

PINEAPPLE SHERBET.

Boil 1 quart granulated sugar and 1 quart boiling water to a thick syrup; let cool, and add 1 can grated pineapple, juice of 5 lemons and 3 or 4 oranges. Make a pretty pink with fruit coloring and add water enough to fill a gallon freezer 2-3 full, and freeze. When nearly done add the beaten whites of 3 eggs, turn enough to mix thoroughly, remove dasher, stir down from sides and pack till needed.

Mrs. Leonard W. Miller.

LEMON CREAM SHERBET.

Mix ¾ cup lemon juice and 1½ cups sugar. Add gradually 2 cups each rich milk and thin cream. Freeze, using 3 parts finely crushed ice to 1 part rock salt to insure a smooth, fine-grained mixture. Do not worry if it has a

curdled appearance when adding milk, for it will do no harm.

Carolyn D. Weirick.

LEMON ICE.

Dissolve 1 tablespoon Knox Gelatine; add 1 quart water, juice 6 lemons, 1 pint sugar and when thoroughly dissolved and mixed freeze.

K. F. Northrop.

STRAWBERRY ICE.

Mash 2 quarts strawberries with 2 pounds sugar. Let stand an hour or more, add the juice of a lemon, squeeze through a cloth, pressing out all the juice. Add an equal measure of water. When half frozen add the beaten whites of eggs in proportion of 3 eggs to a quart.

C. R. H.

INDIVIDUAL FRUIT ICE CREAM.

Line a mold with rich vanilla ice cream, fill the center with fresh fruit, cover with ice cream. Cover closely and set in freezer for about half an hour with ice and salt well packed around it. The fruit must be chilled, but not frozen. Strawberries and peaches are delicious thus prepared.

C. D. Weirick.

CRANBERRY FRAPPE.

Boil 1 quart cranberries in 1 pint water for 10 minutes, strain through a coarse cheesecloth, add 1½ cups sugar, stir and boil until sugar is dissolved; when cold add the strained juice of 2 lemons. Freeze to a mush, using equal parts of ice and salt. Serve in glass cups either with or just after roast turkey. Place the cups on a fancy plate covered with a doily.

Mrs. F. T. Nye.

COCOA FRAPPE.

Mix ¼ pound cocoa and 1½ cups sugar. Cook with 1

cup boiling water until smooth; add to 1½ quarts milk which has been scalded with a stick of cinnamon bark; cook 10 minutes. Beat in the stiffly beaten white of 1 egg mixed with ½ cup sugar and 1 cup whipped cream. Cool, flavor with 1 teaspoon vanilla and freeze. Serve in sherbet glasses and garnish with a spoon of whipped cream.

E. N. M.

MAPLE SAUCE.

One pound maple sugar, broken and rolled, 1 cup thin cream, 2 tablespoons butter. Put in a granite pan, boil without stirring until it makes a waxy ball in water. Place over hot water and keep hot until time for serving. Chopped nuts can be added. Serve with vanilla ice cream.

Mrs. B. W. Kunkel.

NUT AND MACAROON BISQUE.

One dozen stale macaroons ground fine, ½ cup nut meats ground fine, ½ cup sugar, 1 pint whipped cream, 1 teaspoon vanilla. Mix all together and pack in salt and ice for about 2 hours. Serve in sherbet glasses garnished with whipped cream.

Mrs. L. E. Purves.

HOT CHOCOLATE SAUCE FOR ICE CREAM.

Melt 1 square Baker's chocolate; add 1 cup sugar, 1 tablespoon butter and 6 tablespoons boiling water; cook 15 minutes after it begins to boil; slightly cool and add ½ teaspoon vanilla, or serve hot with vanilla or ginger ice cream.

K. F. Northrop.

CHOCOLATE SAUCE.

Two squares Baker's chocolate, 1 cup sugar, butter size of walnut, 1 cup water, 1 small teaspoon vanilla. Heat chocolate, sugar, butter and water in double boiler until smooth and scalding hot, then thicken slightly by

adding heaping teaspoon flour rubbed smooth with little water. Serve hot with plain boiled rice or plain corn-starch pudding. As dressing for ice cream, add cup of chopped nuts.

Mrs. Macumber.

Jellies, Jams and Conserves.

AMBER MARMALADE.

One grapefruit, 1 lemon, 1 orange. Shave fruit very thin, rejecting nothing but seeds and core. Measure fruit and add 3 times the amount of water and let stand 24 hours. Then boil for 10 minutes only. Let stand over night. Add pint for pint of sugar and boil 2 hours or until it jellies.

C. L. W.

APRICOT MARMALADE.

One basket apricots, 1 pineapple. Crack apricot stones and take out nuts. Dash nuts in boiling water to take the brown off. Take equal parts sugar and fruit. Cook until it jams, and put in nuts about 5 minutes before it is done.

BLUEBERRY JAM.

A novel preserve is made by washing, weighing and thoroughly draining fresh ripe blueberries, adding to every pound of berries $\frac{1}{2}$ pound sugar and $\frac{1}{2}$ a navel orange skin and all sliced thin. Cook until it is a thick jam, stirring constantly to prevent burning.

CRABAPPLE MARMALADE.

Clean and core crabapples and put through meat chopper. Put in the preserving kettle enough water to just see it among the apples. Cook until soft, then add as much sugar as sauce by weight and cook until thick and the juice is jelly-like, about 15 minutes. Pour at once into heated glasses and when cold cover.

CHERRY CONSERVE.

Select 7 pounds very large, ripe red cherries, remove stones, put them in an agate kettle and cook them 15 min-

utes. Add 5 pounds hot granulated sugar, $\frac{1}{2}$ pound seeded raisins, the strained juice and pulp of 6 oranges and cook until the mixture is as thick as marmalade. Turn into glass jars and cover.

SPICED CHERRIES.

Three pounds white sugar, 5 lbs. cherries, 1 tablespoon cinnamon, 1 tablespoon nutmeg, 1 tablespoon cloves. Boil cherries 1 hour, then add sugar, spices and $\frac{1}{2}$ pint vinegar. Boil $\frac{1}{2}$ hour longer.

Mrs. M. E. Wharry.

CRANBERRIES.

Put 3 pints cranberries in granite stewpan. On top of them put 3 cups granulated sugar and 3 gills water. After they begin to boil cook them 10 minutes, closely covered, and do not stir them. Remove the scum. They will jelly when cool and the skins will be soft and tender.

Mrs. Mose Rosenblatt.

CRANBERRY JELLY.

Cook and strain 4 cups cranberries and 2 cups water. Heat 2 cups sugar and pour hot juice over it. Do not boil after sugar is added.

Mrs. E. B. Kilbourne.

CRANBERRY JELLY SPICED.

One quart cranberries, 2 cups sugar, 1 cup boiling water, 1-3 cup cold water, 24 cloves, 6 allspice berries, 2-3 inch of stick cinnamon, a little salt. Pick over and wash berries, add boiling water and boil until cranberries are soft. Rub through a sieve. Add remaining ingredients except salt, add cold water and bring to a boiling point and simmer for 15 minutes. Add salt and turn into glasses.

Mrs. Wolters.

CURRENT CONSERVE.

Three pounds currants, 3 pounds sugar, 1 pound raisins seeded and halved, 2 oranges, rind of 1. Chop orange rind and cook in sweetened water until tender and clear. Cook raisins 1 hour. Cook currants and sugar together 15 minutes. Then put all together and cook $\frac{1}{2}$ hour. Mrs. A. Schellenger.

CURRENT CONSERVE.

Five pounds currants, 5 pounds sugar, 2 pounds seeded raisins, 4 oranges. Use juice from the currants. Peel oranges and put peel in cold water. Let water come to a boil, then remove peel and chop coarsely. Then squeeze oranges and put juice into sugar. Add juice of currants and raisins chopped. Boil 20 minutes. Mrs. Ritsher.

GOLDEN CHIPS.

Four pounds pumpkin, $2\frac{1}{2}$ pounds sugar, 1 ounce ginger-root, 2 lemons. Peel pumpkin, cut in cubes, scatter sugar over it. Let stand over night. In the morning add ginger-root and lemon sliced very thin. Cook slowly 2 hours. A delicious relish. Mrs. G. H. Rosenberg.

GRAPE CONSERVE.

One basket grapes, 3 oranges, pulp and rinds, 1 pound raisins, 3 pounds sugar. Cook grapes in as little water as possible and strain through sieve. Remove all the white part of orange rinds, cut the outside in fine shreds and cook in water till tender. Cook all together and add $\frac{1}{2}$ pound nut meats. Mrs. Macumber.

GOOSEBERRY CONSERVE.

Snub gooseberries, cut in two and put in preserving kettle; add water to show about the fruit, add 2-3 as

much sugar as berries and cinnamon and mace to taste. Cook until berries are transparent and juice jellies.

D. E. G.

SPICED GOOSEBERRIES OR CURRANTS.

Five pounds nearly ripe gooseberries, 3 pounds medium brown sugar, 1 pint vinegar, 1 tablespoon each allspice and cinnamon in thin bag. Boil fruit until a pulp in the vinegar; add sugar and spices. Cook 2 hours and seal hot.

M. G.

GOOSEBERRY CATSUP.

Five pounds gooseberries, 4 pounds brown sugar, 1 coffee cup vinegar, 1 tablespoon ground cloves, 2 tablespoons ground cinnamon. Cook 2 hours and seal.

N. A. Corcoran.

WILD GRAPE JELLY.

One peck wild grapes, 1 quart cider vinegar, 1 pint water, $\frac{1}{4}$ cup whole cloves, $\frac{1}{4}$ cup bits of stick cinnamon, 1 tablespoon whole allspice, 6 pounds granulated sugar. Process: Put grapes, vinegar, water and spices in a preserving kettle, bring slowly to a boiling point and cook till grapes are broken and soft, strain through double cheesecloth or jelly bag. Return liquid to kettle and cook 20 minutes, heat sugar in a pan in the oven, add, and bring to a boiling point. Boil five minutes. Seal in glasses and serve with meat.

Mrs. F. T. Nye.

MINT JELLY.

Bruise enough mint leaves to fill a large cup. Pour over them 1 pint boiling water and let stand 5 minutes; then strain, pressing out all juice. Add to $\frac{1}{2}$ box Knox gelatine enough cold water to cover; when softened pour

on the liquid mint; add 1 cup sugar and enough vinegar to make slightly tart (about 4 tablespoons). Strain into molds to form. Miss Ross.

ORANGE MARMALADE.

One cup rhubarb peeled and cut small, pulp and juice of 1 orange, 1 teaspoon grated orange peel, 1 tablespoon lemon juice, $1\frac{1}{2}$ cups sugar. Let this mixture stand until sugar is dissolved, boil quickly until transparent, add a cup blanched almonds cut small; boil up once more, pour into glasses and seal. Mrs. H. A. Peck.

CHIPPED GINGERED PEAR.

Eight pounds fine pears, 8 pounds granulated sugar, $\frac{1}{2}$ pound candied ginger-root, 4 lemons. Chip pears very fine; slice ginger-root and let these boil together with the sugar for 1 hour, slowly. Boil the lemons whole in water until tender, then cut up in small bits, removing the seeds. Add to the pear and boil 1 hour longer. Pour into tumblers or large top cans. Delicious to eat with cake for luncheon. Mrs. L. J. Rogers.

PEAR CONSERVE.

Five pounds peeled pears, 5 pounds granulated sugar, 1 pound raisins, $\frac{1}{2}$ pound nut meats, 2 lemons (juice only), 3 oranges, rind of 1. Dice pears and let sugar stand on them over night. Cut raisins and orange rind in small pieces. Boil all together for two hours, then add nut meats. Pour in jelly glasses and cover with paraffine. Mrs. A. Schellenger.

SPICED PLUMS.

Use large blue plums, prick well with fork; 4 large cups heaped up, 4 cups sugar, $\frac{1}{2}$ cup vinegar, $\frac{1}{2}$ teaspoon

cinnamon, $\frac{1}{4}$ teaspoon each cloves and allspice. Cook all together until thick, put in jars. Good with roast meats.

Mrs. Collie.

PINEAPPLE AND BERRY CONSERVE.

Take two quarts berries, 1 pineapple and 3 pounds sugar. Carefully prepare the fruit, put in a saucepan over the fire and bring slowly to a boil. Then add the sugar. After sugar and fruit have boiled about 5 minutes skim out the fruit and cook the syrup until it thickens. Return the fruit to the syrup until it is thoroughly heated and fill jelly glasses. This will make 9 glasses of usual size.

RHUBARB CONSERVE.

Four pounds rhubarb, 4 pounds sugar, 1 cup seeded raisins, 1 cup nuts chopped, 3 sticks ginger-root. Cook until thick.

RHUBARB AND STRAWBERRY CONSERVE.

Peel and cut fine 5 cups rhubarb, 5 cups sugar, 1 quart berries. Let boil slowly until thick. Add no water but set back on stove until juice starts, which it will do as soon as it begins to heat.

Gertrude Culver.

TOMATO MARMALADE.

Pare and slice 4 quarts of ripe tomatoes, add 4 pounds granulated sugar, 6 large lemons and 1 cup seeded raisins. Put these in a kettle in layers and cook 1 hour or until quite thick. Pack in jars and cover.

GENERAL RULE FOR JELLIES.

Small fruit; currants, strawberries, blackberries, raspberries, grapes, etc. Cover fruit with cold water and boil 20 minutes; drain through a jelly bag and measure juice.

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boil 20 minutes. Add equal amount sugar which has been heated, boil 10 minutes and test. If it jells when dropped from a spoon it is done. Pour into glasses and when cool, cover with parafine. Crabapples, apples, pears, quinces, etc., are treated as above except use 1 part sugar to 2 parts of fruit juice.

GENERAL RULE FOR CANNING.

For Small Fruit: Make a syrup of 1 part of liquid and 2 parts sugar. Add 4 times as much fruit as sugar and bring to boiling. Skim and seal. Treat large fruit the same as above except cook in syrup until tender.



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Pickles.

SWEET APPLE PICKLES.

One pint brown sugar, 1 quart vinegar and 2 sticks cinnamon for $\frac{1}{2}$ gallon of sweet apples pared and cored. Make syrup and cook apples until soft, put in jars or cans, cover with hot syrup and seal. H. M.

BEET RELISH.

One quart cabbage, 1 quart cooked beets, 1 cup horseradish chopped fine, 1 cup onions, 2 cups sugar, 1 tablespoon salt, 1 teaspoon pepper, and a little red pepper. When well mixed, pour on cold vinegar, and can.

Mrs. W. H. Baumes.

CUCUMBER PICKLES.

One gallon cider vinegar, 1 cup pure salt, 2 cups granulated sugar, 1 cup Coleman's mustard mixed to a paste with a little of the vinegar. Wash cucumbers and put in brine cold. Will keep indefinitely. Mrs. C. H. Menzie.

SOUR CUCUMBER PICKLES.

Wash and drain two quarts of small green cucumbers, place in glass jars, add four level tablespoons salt, 1 teaspoon celery seed, 1 teaspoon white mustard seed, 2 teaspoons mixed spices, a piece of alum the size of a hickory nut. Cover with cold vinegar and seal.

Mrs. A. Figenbaum.

FINE CUCUMBER PICKLES.

Use cucumbers about small dill size; 1 gallon vinegar, 1 cup salt, 1 cup sugar, 1 cup grated horseradish, $\frac{1}{2}$ cup ground mustard. Mix cold and put in a 4 gallon crock. Wash and wipe the cucumbers and put in pickle, till crock

is full. Cover with plate. Can be used in 3 or 4 days. Stir occasionally.

SLICED CUCUMBER PICKLES.

Wash large green cucumbers and slice into 1 quart jar till filled, add $2\frac{1}{2}$ level tablespoons salt, $2\frac{1}{2}$ tablespoons ground mustard. Cover with cold vinegar, and seal.

K. F. Northrop.

GREEN CUCUMBER PICKLES.

Wash small cucumbers in cold water; pack tightly in glass fruit jars. Let the following come to a boiling point and when cool pour over cucumbers and seal: 1 cup salt to 4 quarts mild vinegar, a small lump of alum.

Mrs. E. L. Philhower.

OIL PICKLES.

To 50 small cucumbers add 12 silver onions (small), 1 teacup olive oil, 2 tablespoons white mustard seed, 2 tablespoons black mustard seed, 1 tablespoon celery seed, vinegar to cover (if too strong, dilute with a little water). Slice cucumbers rather thick, after peeling, and onions sliced thin, place in crock alternately, cover with brine (about $\frac{1}{2}$ pint salt and water to cover). Let stand over night, drain, add oil, vinegar and seeds as above (no heating nor cooking). Seal tightly.

C. W. M.

CUCUMBER CATSUP.

Four large green cucumbers, 1 large onion, 1 pint vinegar, 1 tablespoon salt, 1 tablespoon black pepper. Grate cucumbers and onions and mix well. Let it stand an hour or more, then drain off the water. Add seasoning, also a little grated horseradish if convenient. Bottle.

Mrs. C. F. Rau.

CHOW CHOW PICKLE.

Two large heads cabbage, 1 dozen large green peppers, 1 dozen white onions, $\frac{1}{4}$ peck green tomatoes. Chop all fine and boil in strong salt and water. Let drain perfectly dry, add $\frac{1}{2}$ pound white mustard seed, 2 ounces celery seed, 1 handful grated horseradish, $\frac{1}{2}$ ounce whole allspice, $\frac{1}{4}$ ounce cloves (put in bag), 1 ounce flour of mustard, 1 ounce tumeric, 2 pounds brown sugar. Mix all and cover with plenty of vinegar, then cook a few minutes. Do not seal until cold. Mrs. P. L. Murkland.

PICKLED CHERRIES.

Pit cherries and cover with cold vinegar; let stand several days. Drain off vinegar and put cherries in stone jar with equal amount of sugar. Stir occasionally until sugar is dissolved and add vinegar enough to cover.

Mrs. Frank S. Foster.

PICKLED CHERRIES.

Six quarts pitted cherries, 3 pounds sugar, 3 quarts cider vinegar, 1 ounce cloves, 1 ounce cinnamon. Put spices in muslin bag and boil with sugar and vinegar. After boiling, add cherries and boil until tender.

Mrs. C. F. Rau.

BORDEAUX SAUCE.

One quart green tomatoes sliced thin with shredder, sprinkle with 2 tablespoons salt; soak over night, measure after soaked. Two quarts cabbage sliced, 1 red pepper, 5 sliced onions, $\frac{1}{2}$ tablespoon whole allspice, $\frac{3}{4}$ tablespoon celery seed, 1 heaping cup brown sugar, $\frac{1}{2}$ tablespoon mustard seed, 1 quart vinegar. Mix well, boil together 30 minutes. Seal while hot.

Mrs. A. Figenbaum.

PICCALILLI.

Cut one peck of green tomatoes and 6 onions in thin slices, and with 1 teacup salt, pack in layers of tomatoes, onions and salt and stand over night. In the morning pour off the liquid that has formed, add 4 green peppers and chop all fine. Put the whole in a porcelain-lined kettle with 1 pint vinegar and a tablespoon each of cloves, cinnamon and white mustard seed. Cook until soft and sweeten with 4 cups brown sugar. Mrs. Spawn.

DELMONICO PICKLES.

Six large cucumbers, $\frac{1}{2}$ peck green tomatoes, 1 small head cabbage, 4 large onions, 3 large bunches celery, 4 small peppers, 2 pounds brown sugar, 5 cents worth mixed white mustard and celery seed, 1 gallon vinegar, $\frac{1}{2}$ cup grated horseradish. Chop all fine, sprinkle over and through 1 cup fine salt; pack in a jar and let stand 24 hours. Heat up in weak vinegar at first; drain and boil 20 minutes in clear strong vinegar with spices. Add sugar when nearly done. Pack in a jar with horseradish leaves on top. Mrs. F. E. Converse.

CHILI SAUCE.

Twenty-four big ripe tomatoes, 4 green peppers, 6 large onions, 3 tablespoons salt, 8 tablespoons brown sugar, 6 cups vinegar, 2 tablespoons ginger, 2 tablespoons cinnamon. Chop the onions and peppers fine and cut tomatoes fine. Boil all together 1 hour and seal.

HARVARD CHUTNEY.

Chop and peel 12 large ripe tomatoes, 2 small onions, 1 large red pepper, 1 bunch celery, all chopped fine; 2 tablespoons salt, 1 tablespoon white mustard seed, 1 tea-

spoon celery seed, 1 cup vinegar, $\frac{1}{4}$ teaspoon each of ground mace and cloves, 1 teaspoon ground cinnamon. Cook together.. Bottle and seal while hot.

Mrs. B. W. Kunkel.

COLD TOMATO RELISH.

Two cups onion chopped fine, 2 cups celery chopped fine, 2 cups sugar, 1 cup mustard seed, 2 cups salt, 2 teaspoons cloves, 2 teaspoons cinnamon, 6 red peppers (small) cut fine, 2 quarts vinegar. Peel peck ripe tomatoes and chop fine, add the salt and let stand over night, then drain. Add all the other ingredients, mix together and put in jars. Does not need to be sealed.

Mrs. Hammond.

CHOPPED MUSTARD PICKLE.

One quart cucumbers chopped, 1 pint onions, 1 quart green tomatoes, 2 quarts cabbage, 2 green and red peppers. Cover with water and add $\frac{1}{2}$ cup salt. Soak for 3 hours, then drain. Mix $1\frac{1}{4}$ cups dry mustard, 5 cups sugar, $1\frac{1}{2}$ cups flour with 3 quarts vinegar. Cook all together 20 minutes.

Mrs. Wm. Perrigo.

CORN SALAD.

Twelve large ears of corn cut from cob, 1 cabbage chopped fine, 1 large red pepper chopped fine, 1 cup sugar, 1 quart vinegar, 2 tablespoons salt, $\frac{1}{8}$ pound mustard. Cook slowly $1\frac{1}{2}$ hours and can tightly. Always use new rubbers. A fine salad.

H. Mc.

RIPE OLIVES A LA CALIFORNIA.

Drain olives from the liquor and cover them with olive oil; add a small piece of garlic cut in bits. Cover and let stand on the ice several hours. Take from the oil and serve.

Mrs. D. B. Worthington.

PICKLED ONIONS.

One peck onions, pour boiling water over and let stand over night; in the morning put them in a jar in layers. Have 25 cents worth C sugar and 5 cents of mixed spices and a cup of salt to put over the layers, take vinegar enough to cover, add 1 tablespoon alum, boil and pour hot over onions. Keep in a jar in cool place.

Mrs. F. T. Nye.

SWEET PICKLED PEACHES.

To 5 pounds fruit, put 3 pounds granulated sugar, 1 gill of vinegar to every pound of sugar. Season with mace, cinnamon and cloves (put the latter in bag). Put all in a kettle together, when fruit is done enough to stick a straw through, take out and let vinegar cook until rather thick, then pour over peaches. Remove bag containing cloves before sealing. Mrs. P. L. Murkland.

PEPPER HASH.

Twelve green peppers, 12 red or ripe peppers, 12 large onions. Remove seeds from peppers, wash and chop all together until fine as hash. Pour boiling water over to cover and let stand five minutes. Drain through colander; press all water out. Have ready 3 pints boiling vinegar, in which you have put 4 tablespoons salt and 2 cups granulated sugar. Put hash into this and boil up thoroughly. This is fine for baked beans.

PICKLED PEPPERS.

Eighteen green peppers, 9 red peppers, 14 onions, 4 cups vinegar, 3 cups sugar, 1 tablespoon salt. Chop all together or put through grinder. Sprinkle the salt over and let stand 5 minutes. Drain and cover with boiling

water, let stand 10 minutes; drain, boil 10 minutes in the vinegar and sugar. Vinegar should be hot when turned on.

RUMMAGE PICKLE.

Two quarts green tomatoes, 1 quart ripe tomatoes, 3 small bunches celery, 3 large onions, 3 small (sweet) red peppers, 3 green peppers, 1 small head cabbage, 1 large ripe cucumber, $\frac{1}{2}$ coffee cup salt. Chop vegetables, drain well. Add 3 pints vinegar, 3 pounds brown sugar, 1 tablespoon mustard wet up as for thickening, 1 tablespoon grated horseradish. Cook until clear. Mrs. S. E. Hill.

GREEN TOMATO PICKLES.

One peck tomatoes, sliced evenly and packed in layers with salt over night. Drain well, and boil tender in weak vinegar. Make syrup of 1 quart vinegar, 4 pounds brown sugar, 1 teaspoon each cloves and cinnamon. Pour over tomatoes hot and seal. M. G.

TOMATO CATSUP.

One peck ripe tomatoes, boil soft and put through sieve. Add 1-3 cup salt, 2 cups vinegar, boil down $\frac{1}{2}$ and when nearly done put in 1 teaspoon each ground allspice, mustard, cloves, cinnamon, $\frac{1}{2}$ teaspoon cayenne. Boil and up seal hot. D. E. G.

WATERMELON PICKLES.

Cut rind in squares and soak in strong salt water over night. Drain, let stand in clear water 1 hour; put in kettle of cold water and boil until transparent and tender. Weigh rinds and to 5 pounds use 3 pounds sugar, 1 pint vinegar, $\frac{1}{4}$ ounce cloves, 1 ounce cinnamon, 1 ounce cassia buds, 1 ounce candied ginger. Let vinegar, sugar and spices come to boil and pour over the watermelon. Repeat for two mornings. Mrs. Robert Peet.

Candies and Confections.

FONDANT (Cooked).

Put 4 cups white sugar and 1 cup water into a bright tin pan on the stove and let it boil without stirring for 10 minutes. If it looks somewhat thick, test it by letting some drop from the spoon, and if it threads, remove the pan to the table. Take out a small spoonful and rub it against the side of a cake bowl; if it becomes creamy and will roll into a ball between the fingers pour the whole into the bowl. When cool enough to bear your finger in it, stir or beat it with a wooden spoon. It will soon begin to look like cream, and then grow stiffer until you find it necessary to take your hands and work it like bread dough. If it is not boiled enough to cream, set it back and cook more. Add flavoring as soon as it begins to cool. This is the foundation of all French creams. To be successful in making this cream, several points are to be remembered; when the boiled sugar is cool enough to beat, if it looks rough and has turned to sugar, it has been boiled too much, or has been stirred. If, after it is beaten, it does not look like lard or thick cream, and is sandy or sugary, it is because it did not get cool enough before beating. It has not boiled enough if it does not harden so as to work it like dough, and should not stick to the hands. In this case put it back into the pan with an ounce of hot water and cook over just enough by testing in water as above. After it is turned into the bowl it should look like jelly. To this may be added coloring: vegetable green, pink or chocolate. Christmas Fruit Roll: Raisins, currants, figs, a little citron, chopped and mixed thoroughly through

cooked fondant while quite warm and may be made into bars or flat cakes. Mrs. R. K. Welsh, Rockford.

BUTTER SCOTCH.

Two cups brown sugar, $\frac{1}{2}$ cup water, butter size of a lemon, 1 teaspoon vinegar. Boil all together until brittle when dropped in cold water. Then pour into buttered tins to cool, or pour over chopped pecan nuts.

CHOCOLATE CRACKLE.

Make recipe of butter scotch. Chop this very fine. Melt $\frac{1}{2}$ cake of Baker's bitter chocolate and pour the chopped butter scotch into this. Place in a buttered pan with spoon, being careful to mix the whole thoroughly.

FRUIT CHOCOLATES.

One-half pound dates, $\frac{1}{2}$ pound figs, 8 prunes or apricots, 10 cents worth of nut meats. Put all ingredients through the meat chopper, make into forms, roll in powdered sugar and dip each piece in melted chocolate.

CHOCOLATE CARAMELS.

Two cups brown sugar, 1 cup molasses, 1 cup chocolate grated fine, 1 cup boiled milk, 1 tablespoon flour, butter size of an English walnut. Let it boil slowly and pour into flat tins to cool. Mark off in squares while still warm.

FRENCH CANDIES.

Whites of 2 eggs, $\frac{3}{4}$ teaspoon vanilla, 2 pounds A1 confectioner's sugar. Mix the whites of 2 eggs lightly with an equal amount of cold water and $\frac{3}{4}$ teaspoon vanilla. Then mix in confectioner's sugar until stiff. It will be about 2 pounds. Use this as a basis for stuffed dates, nut candies, or, by adding flavoring, for patties,

or dip balls in melted Baker's chocolate for chocolate creams.

FRENCH Dainties.

Two envelopes Knox acidulated gelatine, 4 cups granulated sugar, $1\frac{1}{2}$ cups boiling water, 1 cup cold water. Soak the gelatine in the cold water 5 minutes. Add the boiling water. When dissolved add the sugar and boil slowly for 15 minutes. Divide into two equal parts. When somewhat cooled add to 1 part $\frac{1}{2}$ teaspoon of the lemon flavor found in separate envelope dissolved in 1 tablespoon water and 1 tablespoon lemon extract. To the other part add 1 tablespoon brandy, if desired, $\frac{1}{2}$ teaspoon extract of cloves and color with the pink color. Pour into shallow tins that have been dipped in cold water. Let stand over night, cut into squares. Roll in fine granulated or powdered sugar and let stand to crystallize. Vary by using different flavorings and colorings.

CHOCOLATE FUDGE (No. 1).

Two cups sugar, 1 cup milk, $\frac{1}{2}$ square chocolate grated or steamed, $\frac{1}{2}$ teaspoon vanilla, butter size of a hickory nut. Boil until it balls in cold water. Add vanilla and taking from the stove beat until it is creamy. Pour into buttered tins and mark in squares. Nuts or chopped marshmallows may be added when stirring if desired.

CHOCOLATE FUDGE (No. 2).

Three cups granulated sugar, 1 cup cream, 3 teaspoons cocoa $\frac{1}{4}$ cup white corn syrup, $\frac{1}{2}$ cup nut meats, 1 teaspoon vanilla. Cook sugar, cream, cocoa and corn syrup until it forms a soft ball in cold water. Remove from fire, partially cool and beat. Add nut meats and vanilla

and pour in a buttered tin.

Mrs. Chas. Jones.

MIRIAM'S FUDGE.

Two ounces Baker's chocolate, 3 cups sugar, 1 cup water. Put in saucepan; when boiling add butter size of small egg; do not stir; when a little dropped into cold water forms a soft ball, set pan carefully aside to get cold to the touch. Add 1 teaspoon vanilla and nuts if desired. Now stir until candy crumbles, then put it on a buttered board and knead with hands for five minutes. Form into three long rolls, an inch high, and slice in $\frac{1}{2}$ inch pieces.

C. L. S. H.

CARAMEL FUDGE.

One cup syrup, $\frac{1}{2}$ cup sweet cream, 1 teaspoon butter, $\frac{1}{2}$ cup sugar. Place syrup and sugar in saucepan and cook for 20 minutes on slow fire, then add butter and cream; whip briskly. When thick pour out on buttered dish, cut in squares and set away to cool. Mrs. Young.

DIVINITY FUDGE.

Four cups sugar, 1 cup corn syrup (gluco) 1 cup water, whites of four eggs, 1 cup chopped nut meats. Cook syrup, water and sugar until it crystals when dropped into cold water, and then pour into the beaten whites of eggs, add nuts, and beat until quite stiff. Drop a spoonful at a time on waxed paper or pour into buttered pan and cut out.

MARSHMALLOWS.

One envelope Knox sparkling gelatine, 2 cups (1 pint) granulated sugar, few grains salt and flavoring to taste. Soak the gelatine in 10 tablespoons cold water. Boil the sugar with 10 tablespoons water until it threads. Add

gelatine to syrup and let stand until partially cooled. Add salt and flavoring, beat with a whip until too stiff, then with a large spoon until only soft enough to settle into a sheet. Dust granite pans thickly with powdered sugar; pour in the candy about half inch deep and set in cool place until thoroughly chilled. Turn out, cut in cubes and roll in powdered sugar. This recipe will make over 100 marshmallows. Nuts, chocolate, fruit juices in place of part of the water, or candied fruits chopped may be added—or the plain ones rolled in grated cocoanut before being sugared. Dates stuffed with this confection are delicious.

MOLASSES CANDY.

One cup molasses, 1 cup sugar, 1 tablespoon vinegar, butter size of an egg, 1 teaspoon soda. Boil molasses, sugar, vinegar and butter together (but do not stir) until it hardens when dropped in cold water. Then stir in the soda and pour onto buttered tins. When cool, pull.

MOLASSES CANDY.

Two cups New Orleans molasses, $1\frac{1}{2}$ cups white sugar, piece of butter size of a walnut, 1 tablespoon vinegar. Boil until hardens in water, then stir in a pinch of soda and pour into buttered pans, cool and pull.

Miss Randall.

NOUGAT.

Two cups granulated sugar, $\frac{1}{2}$ cup water, $\frac{1}{2}$ cup Karo corn syrup, whites of 2 eggs, 1 cup chopped nuts, 1 teaspoon vanilla. Boil the sugar, water and syrup together until it forms a crisp ball when dropped in cold water. Beat rapidly into the stiff whites of the eggs.

Add the nuts and 1 teaspoon vanilla. Beat until stiff. Pour in pan and cut in squares. Candied fruit chopped fine may be added.

PANOCHEE.

Three cups brown sugar, 1 cup milk, butter the size of an egg, pinch of salt, 1 cup chopped nuts, 1 teaspoon vanilla. Boil all ingredients, except vanilla and nuts, until it forms a soft ball when dropped in cold water. Then take from fire, add vanilla and beat until thick. Put in nuts and pour into buttered tins.

PEANUT BRITTLE.

Two cups granulated sugar, 1 cup chopped peanuts. Caramelize sugar. Have nuts ready on buttered tin. When the sugar is melted to a light brown syrup, pour it over the nuts, chill and break in pieces.

CREAM TAFFY.

Over a hot fire boil 1 cup granulated sugar. $\frac{1}{2}$ cup molasses and 1 cup cream, butter size of an egg. Stir all the time until it cracks in cold water. Pour out on slab, pull. Nuts may be added.

TURKISH DELIGHT.

Two pounds granulated sugar, 2 ounces (1 package) Knox gelatine, $1\frac{3}{4}$ cups water. Boil 20 minutes. Add rind and juice of 2 oranges, and juice of 2 lemons. Strain into pans wet with cold water. Let stand over night, then cut in squares and roll in powdered sugar.

Mrs. Livermore.

SALTED ALMONDS OR PEANUTS.

Almonds: Pour boiling water over and allow them to stand until the skins may be removed easily. Dry be-

tween towels. Drop a few at a time in hot olive oil (or lard). Fry a delicate brown. Drain on tissue paper. Sprinkle with salt. Peanuts: Use large unroasted peanuts. Pour boiling water over and let them boil a few minutes. Remove skins, dry thoroughly. Fry in olive oil (or lard) to a delicate brown. Drain on tissue paper. Sprinkle with salt. Other nuts may be salted as above, omitting blanching.

CANDIED NUTS.

One cup sugar, $\frac{1}{4}$ cup water. Boil syrup until thick, just past threading point; add a few drops of vanilla. Turn in 1 cup of walnut meats, stir until sugared. Use for popcorn also.

PRALINES.

One and one-half pints C sugar, butter size of walnut, $\frac{1}{2}$ pint cream. Stir all the time while cooking; cook until forms a soft ball in cold water. When done, pour in $\frac{3}{4}$ pound chopped pecans and a little cinnamon. Beat until nearly cool; drop off spoon on oil paper.

GRAPEFRUIT PEEL CANDIED.

Pull out the tough thin white skin of the grape fruit halves. Leave all the thick white. The thicker the skin the better. Cut the halves into strips or one inch squares. Then measure. Put the peel on in cold water and let boil 20 minutes, drain and add boiling water and let boil 20 minutes. Do this twice more (4 waters in all and 80 minutes in all boiling). Then drain and do not add water but add scant measure of sugar to the peel as measured when it was first cut up. Let this cook until it is thick or about to

string. Drain and roll the peel in fine sugar. Put away in boxes; it will keep for weeks. Loretta Salmon.

CANDIED GRAPEFRUIT RIND.

After removing the inside of two grapefruit cut the rind in pieces with scissors and soak in salt water 36 hours. Then boil the rind in fresh water for $\frac{1}{2}$ hour, pour off water and repeat the process 3 times. For every quart of fruit take a quart of sugar and 1 cup of water. Boil all together until the grape-fruit is transparent. Dip out rind and roll in powdered sugar. Mrs. N. J. Ross.

PEANUT BUTTER.

One quart peanuts, 2 tablespoons butter, $\frac{1}{2}$ teaspoon mustard, $\frac{1}{2}$ teaspoon vinegar, $\frac{1}{2}$ teaspoon salt. Cream the butter, add mustard, vinegar and salt. Add mixture to the ground peanuts.

POPCORN BALLS.

Have a dishpan 2-3 full of slightly salted popped corn. Pour the following mixture over it, stirring with a spoon. Flour the hands and mould quickly into balls while the corn is still warm. Two cups sugar, 1 cup molasses, 1 tablespoon butter, 2 tablespoons vinegar. Boil until the mixture forms a ball in cold water, add $\frac{1}{2}$ teaspoon soda and stir all together. N. A. Corcoran.

Invalid.

BEEF TEA.

Mince a pound of tender beef, free from fat, and put it into a covered crockery jar; pour on barely enough cold water to cover meat, and allow it to soak 2 or 3 hours, then place it on the stove or in a moderate oven, and let it simmer (don't let it boil—it should not go above 160°) for 2 or 3 hours longer, adding a little water from time to time as it evaporates; strain and season to taste. To make it more nourishing, a little arrow-root, rice or barley may be added.

BROILED BEEF TEA.

Broil $\frac{1}{2}$ pound lean, juicy beef 1 minute on each side, cut in small pieces, pour over it $\frac{1}{2}$ cup boiling water, squeeze it, salt the juice and serve immediately.

RICE WATER.

Wash 2 ounces rice, boil 1 hour in 2 quarts of water, strain and sweeten; flavor with nutmeg.

MILK SOUP.

Use 1 quart new milk, 1 saltspoon salt, 1 saltspoon powdered cinnamon, 1 teaspoon granulated sugar; scald all together for an hour in double boiler, then add the well-beaten yolks of 2 eggs.

CHICKEN BROTH.

Put half the chicken into a stewpan with a teaspoon of rice, a little pepper and salt. Cover with cold water and boil slowly until the meat falls from the bones; then take out chicken, leave in rice and serve.

BROILED STEAK.

Wipe the steak with a wet cloth, take a piece of fat to

grease the gridiron, broil over a bright fire 4 or 5 minutes, turn often, put on hot plate, season with salt, pepper and little butter.

TOASTED MUTTON.

Cut very thin slices of loin of mutton, lay each slice on a toasting fork, and toast over a clear hot fire. Sprinkle with a little pepper and salt. It may be eaten with a thin piece of toast.

CODFISH GRUEL.

Freshen a tablespoon of shredded codfish to taste; add to it 1 teaspoon sifted flour, and 1 cup boiling water, allowing it to simmer long enough to thoroughly cook the flour; add a very little butter, and eat with toasted crackers.

RICE BLANC MANGE.

Boil as much ground rice in a pint of milk as will make it thick enough to turn out of a mold, sweetening and flavoring to taste. A sauce can be added of milk, cream or custard.

WINE JELLY.

One-third box Knox gelatine; soak in 1 cup cold water, then pour in 1 pint boiling water, juice of 1 lemon, 1 cup sugar, 1 cup sherry; stir and strain through a cloth into a mold.

Mrs. F. Strong.

CRACKER GRUEL.

To 4 tablespoons powdered cracker, wet with boiling water, add 2 cups hot milk.

STEAMED EGGS.

Put 1 or 2 tablespoons new milk in patty tins and

break fresh eggs into them, add a little salt and put into steamer and steam until white over the yolks, but not long enough to harden them.

EGG NOG.

Beat a fresh egg very light, adding 1 tablespoon sugar, fill tumbler with fresh milk, season with vanilla, or add stimulant if needed, also dash of nutmeg. If a warm drink is desired heat but not boil the milk.

EGG ALBUMEN.

To the juice of 1 lemon add a teaspoon sugar and white of 1 egg. Beat with fork just enough to blend, and fill glass with water.

EGG FLIP.

Heat a gill of milk to the boiling point, beat white of 1 egg stiff, add dash of pepper, pour the hot milk over the egg, stirring well. Add sugar to taste and brandy if required.

MALTED MILK.

Try stirring up the malted milk with cream in place of water, then add hot water as directed, also for a change add a little cocoa to the dry milk before preparing.

EGG GRUEL.

Grate a hard boiled egg into a cup of hot milk, season with salt.

EGG AND FRUIT JUICE.

Put 2 tablespoons lemon, orange or grape juice in glass, add white of egg well beaten, and little chopped ice, sprinkle little sugar on top.

ARROWROOT GRUEL.

Put in a cup 2 teaspoons arrow-root, mix to a paste with little cold milk. Fill up with boiling milk, stirring briskly. A little sugar, brandy or wine improves it. Nourishing and good.

Mrs. F. E. Weirick.

CRACKER PANADA.

Break 4 large crackers into pieces and brown in oven. Boil 15 minutes in 2 cups water, let stand a few minutes, strain and season with sugar and salt, flavor with nutmeg or a little wine.

IRISH MOSS LEMONADE.

Wash well $\frac{1}{4}$ cup Irish moss, and soak $\frac{1}{2}$ hour in cold water, drain and cook very slowly in 2 cups boiling water until thick, adding more hot water if it becomes too thick. Strain and add 4 tablespoons lemon juice and sugar to taste. Serve hot.

BLACKBERRY CORDIAL.

Cook berries soft in a little water. Drain and press out all the juice. To each pint add 1 pound loaf sugar, $\frac{1}{2}$ ounce powdered cinnamon, $\frac{1}{4}$ ounce mace, 20 whole cloves and boil 15 minutes and strain. Add 1 pint best brandy to each quart and bottle.

Home Hints.

TO FIND WEIGHT OF ICE—Multiply the width of a cake of ice by the length, and multiply this product by the height, and divide the total product by 30.

Insist upon your butcher stating on your meat bill the weight and price per pound of each item.

To make cookies very soft and prevent sticking, cover molding-board with a linen cover; flour as you would the board.

Lemon juice may be substituted for sherry when called for in recipes.

To crisp lettuce and celery wash and put in thin cloth and hang in cold place.

Keep handy squares of paper to sift flour onto when necessary to sift it several times.

Use a good brand of pastry flour for making cake.

Baking powder should be measured and then sifted with the flour.

Butter and sugar must be creamed thoroughly to secure a fine grained cake.

Waxed paper is the best for lining cake tins.

Use aluminum pans for baking cake if possible.

Use heated hat pin to test cake. It is more sanitary than the proverbial broom straw.

Remember much of the success of your cake depends upon the baking.

When canning boiling hot fruit drop a silver knife in the jar and thus effectually prevent breaking. Take knife out when jar is nearly full, fill up and seal as usual.

Rinse all milk bottles first in cold water and you will

find they will be much easier to clean.

FOR PITTING CHERRIES—Fit hairpin into cork; use loop end to remove pits from cherries.

To scale fish easily, hold by the tail and pour boiling water over.

Fats from goose, turkey or chicken may be used for frying; also in ginger breads and highly seasoned cookies and cakes.

To keep juices from running out of pies, place a paper cornucopia in center.

If you have no baking sheets, bake cookies on inverted dripping pan.

In frying mush, put a bit of butter on top each piece just before turning over.

When frying eggs add a tablespoon water for each egg, after butter or bacon fat is in pan. Prevents eggs from frying too hard on edges.

Fill cream puff shells with creamed meat or chicken.

Let old potatoes lies in cold water several hours after peeling before cooking.

Open canned fruit or vegetables an hour or two before using.

BAKING POWDER—One pound cream tartar, $\frac{1}{2}$ pound soda, 2 tablespoons cornstarch. Sift 4 times and set away for a day or so tightly covered. Then sift 3 times and pack in cans.

BAKING POWDER—Eight ounces bicarbonate soda, 6 ounces tartaric acid. Have the druggist rub very smooth. Sift six times with 1 quart flour.

Remove vegetables from the fire and drain thoroughly the moment they are cooked tender.

Consumers Milk Co. guarantee their pasteurized milk & cream

All vegetables that grow under the ground should be put on to cook in cold water.

In dressing fowl, dip fingers occasionally in salt to prevent slipping.

Use fork in mixing flour for gravy and stir in with egg whip.

Lay fish on strips of salt pork in baking.

In boiling meats, put in boiling water and at once lessen heat, and cook very slowly. Too rapid boiling thickens and toughens the fibre of meat.

For soup, put meat in cold water and cook slowly.

Never salt your meat until nearly done. Salt brings out the juices.

In mixing a batter the lumps of flour are easily overcome by putting the salt in the flour before wetting.

To clarify molasses, heat over the fire and pour in 1 pint of sweet milk to each gallon of molasses. All impurities rise to the top. Add the milk as soon as put on the stove.

How to make a nice gravy is a problem many house-keepers never solve. Remember that grease is not gravy, neither is raw flour. Almost any kind of meat-liquor or soup-stock, from which all fat has been removed, may be made into nice gravy, by simply adding a little seasoning and some thickening; if browned flour is used for the latter, the gravy will require but little cooking, but when thickened with raw flour, it must cook until thoroughly done, or the gravy will taste like so much gummy paste. It is best to brown a quart of flour at a time. Put in a skillet, set in the oven or on top of the stove, stir often until it is a light brown, put into a wide-mouthed bottle,

cork and keep for use. All gravies should be well stirred over a rather hot fire, as they must be quickly made, and must boil, not simmer.

Salt will curdle new milk. Add it after other ingredients.

To keep olives after bottle is opened, pour $\frac{1}{2}$ inch of olive oil on top of the brine and cork well.

Hot dishes should be served hot, and cold dishes served cold; neither one luke-warm.

RINSE PAN FIRST—To prevent milk from burning rinse the saucepan in clean, cold water before pouring the milk in it. It is also more easily cleaned when it is so rinsed beforehand.

FLAVORING EXTRACTS, FRUIT JUICES, ETC.—The following directions for the preparation at home of extracts, etc., are contributed by a trustworthy and experienced dealer, and may be relied upon. Of flavoring extracts put up for the general market, almond and peach are seldom pure, and are sometimes even poisonous. The other kinds are less liable to be adulterated. To prepare vanilla, take 1 ounce of fresh vanilla beans, cut fine, and rub thoroughly with 2 ounces granulated sugar, put in a pint bottle, and pour over it 4 ounces pure water, and 10 ounces of 95 percent deodorized alcohol; set in warm place and shake occasionally for 14 days. To prepare lemon, cut in small pieces the rinds of 2 lemons, put in a 4 ounce bottle, and fill with deodorized strong alcohol, set in warm place for a week; then put 2 drams fresh oil of lemon, 4 ounces of deodorized strong alcohol, and the juice of $\frac{1}{2}$ lemon, in a bottle of sufficient size to hold all; then strain in the tincture of lemon peel. To make orange extract, use the

rind and oil of orange as directed for lemon. To make rose extract, put 1 ounce of red rose leaves in 1 pint of deodorized alcohol, let stand 8 days; press out the liquid from the leaves, and add it to $\frac{1}{2}$ dram of attar of roses. Oils must be fresh and pure, or the extract will have a turpentine taste, and always use *deodorized* alcohol. For fruit juices select clean, ripe fruit, press out juice, and strain it through flannel; to each pint of juice, add 6 ounces pure granulated sugar; put in a porcelain kettle, bring to boiling point, and bottle while hot, in 2 or 4 oz. bottles. Canned fruit juice may be used in the same way. These juices are a perfect substitute for brandy, wine, etc., in all puddings, and sauces, etc.

Sugar for fried cakes should be dissolved in the milk. This prevents the cakes from absorbing the fat.

When bread is "honeycombed" it is time to make it into loaves. When the loaves do not retain the dent of the finger it is ready for the oven.

For freezing ice cream use 1 part of coarse salt to 2 parts of ice.

Old potatoes should be put on to cook in cold water. New potatoes in boiling water.

To PRESERVE EGGS—One quart water glass, 10 quarts soft water boiled and cooled. Mix well and put in stone jars. Will preserve 15 to 20 dozen eggs. These must be fresh and clean. Do not wash. If rise to the top when put in water glass take out as they will not keep.

COST OF FUELS—It has been found that with coal at \$7.75 per ton, gas at \$1.00 per 1,000 cubic feet, kerosene oil at 12c a gallon, electricity at 10c per kilowatt hour, heat for cooking will cost per hour: 0.011 if coal is used,

0.012 if gas is used, 0.008 if kerosene oil is used, 0.057 if electricity is used. It appears from the above that kerosene oil would be the cheapest fuel; but we shall find that it takes half as long again to cook with a kerosene stove, for the heat is not so intense as the heat caused by the other fuels.

DOUGH AND BATTER PROPORTIONS—1 measure of flour to 1 of liquid (thin batter); 2 measures flour to 1 of liquid, drop or muffin batter; 3 measures flour to 1 of liquid (soft dough fit to knead); 4 measures of flour to 1 of liquid a stiff dough to roll out as for pastry or cookies.

Add 1 teaspoon soda to a pint of sour milk.

One cup of molasses requires 1 level teaspoon soda.

GUIDE IN SERVING.

Sixty people: $1\frac{1}{2}$ pounds 40c coffee, 2 pounds loaf sugar, $1\frac{1}{2}$ pounds wafers, 1 quart and $\frac{1}{2}$ pint cream.

Two gallons of salad dressing will serve 200 people.

Seventy-five People: 25 pounds roast pork, 45 pounds potatoes, 2 pounds coffee, 1 dozen cans corn, 7 dozen fried cakes, 4 dozen large pickles, 20 loaves bread, 18 pies, $1\frac{1}{2}$ quarts cream, 7 quarts milk.

One hundred fifty people (with caterer): Watermelon balls (6 large melons), 110 pounds leg of lamb, brown gravy (1 box Steero cubes), 14 dozen corn on cob, 1 bushel (mashed) potatoes, 24 dozen rolls; cabbage salad, 12 cabbages, 2 bunches celery, 2 green peppers; mint jello, 12 boxes Knox; 30 apple pies, 3 gallons ice cream, 4 pounds coffee, 6 lbs. loaf sugar, 2 lbs. granulated sugar, $1\frac{1}{2}$ doz. eggs for salad dressing and coffee, 12 pounds butter, 5 quarts cream, 1 quart milk.

Two hundred people: 10 boxes Steero cubes, $\frac{1}{2}$ can wafers, 160 pounds turkey, 35 dozen biscuit, $1\frac{1}{2}$ bushels

potatoes, $\frac{3}{4}$ bushel yellow turnips, 12 bunches celery, 16 quarts cranberries, 8 pounds granulated sugar, 8 recipes plum pudding, baked in 16-1 pound coffee cans, cut each one through center lengthwise and across 7 times; sauce, 2 pounds butter, 8 pounds sugar; 4 pounds coffee, 6 quarts cream, 3 quarts milk, 10 pounds butter, 12 pounds loaf sugar. Total cost \$84.00.

REMOVING STAINS.

1—Caused by Fruits or Beverages: Fruit, tea or coffee stains may be removed while yet fresh by laying the stained parts over a bowl and slowly pouring boiling water on the stain. Repeat until stains are removed. Pear stains often require "Javelle Water", allowing $\frac{1}{2}$ cup to 1 pail of water. Cocoa and chocolate stains should be soaked in cold water for ten minutes and then handled as above.

2—Iron Rust Stains: Wet stains with cold water, apply lemon juice and salt and then place garment in sunshine; repeat if necessary—or buy lemon salts of druggist and follow printed directions. A quick, homely method is to reverse a hot iron and pass the underside of the stained cloth over it, squeezing lemon juice and salt on the stain. The stain will turn a dark brown; plunge the treated fabric at once into water; rub lightly and the stain should disappear.

3—Milk and cream stains should be washed while fresh in cold water.

4—Meat Juice: Wash first in cold water, then in warm soapy water.

5—Wagon Grease: Rub with lard, then wash in warm soapsuds.

6—Machine Oil: Wash in cold water with Ivory soap.

Iron rust can be removed with peroxide.

7—Paint: Rub with benzine or turpentine and wash with tepid, soapy water.

8—Grass Stains: (1) Make a paste of white soap, cooking soda and molasses, spread on stain, leave 2 or 3 hours, then wash; (2) Wash white goods in Fels naptha soap and warm water; (3) Apply ammonia and water at once; (4) Wash in alcohol.

9—Blood Stains: Soak in cold water until stain turns brown, then wash in warm water and soap. If on thick goods, make as stiff a paste as possible of raw starch and tepid water, spread plentifully on the goods, leave until perfectly dry, then brush off.

10—Ink: (1) If stain is fresh, use fresh milk, letting the goods lie in it and changing to fresh milk as needed; do not allow milk to dry in goods, wash with cold water; (2) Oxalic acid; wet goods with cold water, then apply acid; let stand a few minutes, then rinse in ammonia water or in plenty of clear water; (3) If stain is well set in white goods, use lemon and salt or "Javelle water".

11—Wax or Candle Grease: (1) Place between blotting papers and apply warm iron; (2) Scrape off grease, soak in alcohol.

WASHING FLUID—1 ounce salts tartar, 1 pound Bab-bitt's potash, 1 ounce ammonia. Dissolve potash in water, then add other ingredients. Add to this 6 quarts of soft water. Put in bottles and use when desired.

Kettles may be thoroughly cleaned by boiling potato peelings in them.

A cloth moistened with kerosene will remove stains from enameled sinks and bath tubs.

DISH CLOTH—Several thicknesses of white mosquito net stitched together on machine makes splendid dish cloths.

A piece of flannel is very much better than a brush for removing dust from silk.

If soot falls upon the carpet cover it thickly with dry salt. You will then be able to sweep it up without leaving smears or stains.

The proper way to dry woollens is to hang the garments on the line dripping wet without wringing out.

To prevent stoppers of bottles becoming fixed, rub them lightly with vaseline.

To freshen a room add a few drops oil of lavender to a cup of hot water and let stand.

Clean aluminum with sour milk.

Oil of cedar is good to drive away mosquitoes, moths and ants. Soak wads of cotton in oil or brush over closet shelves.

To keep ants out of refrigerator, fill baking powder can covers with water and place under castors.

Soak new brooms in boiling hot water or soapsuds for ½ hour. Dip in water occasionally.

Use a cork to apply scouring stuffs to knives, etc.

FURNITURE POLISH—One quart of turpentine, ½ pint of raw linseed oil. Shake well and apply with soft cloth.

To **CLEAN BRIGHT SILVER**—Take a galvanized pail, put 2 teaspoons salt and 2 teaspoons baking soda to each quart of cold water, put the silver in and let stand till the discoloration disappears. Do not clean oxidized silver in this way.

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1913-1914.

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Historical

The following historical sketch was given at a meeting of the Federation held Nov. 13, 1913:

Our City Federation of Women's Clubs, dating back to May 17, 1894, is the original organization of its kind in the country and we are indebted to the foresight of Mrs. Sleeper for our early origin. The charter members were: The Arche, Fortnightly, Friendly Room Reading Circle, L. H. Musical, Saturday, Social Reading, Tuesday (now East End), and the West Side Monday Clubs. Total membership, 147. The Fortnightly has the distinction of being the only charter member in the Federation during all these years, although the Social Reading Club has recently joined again.

Later the following clubs were affiliated with us: Broad Street (now Thursday), Parliamentary Law, Froebel, Lee Post Parliamentary Law (now Coterie), West Side Fortnightly, and Current Literature. All but the first three still remain, making five clubs with a total of 125 members. These with about 25 individual members constitute our present membership.

Let us note our list of Federation Presidents: Mrs. Burdge, Mrs. Hull, Mrs. Pearson, Mrs. Paley, Mrs. Aldrich, Mrs. Sherman, Mrs. C. A. Emerson, Mrs. Bort, Mrs. Bennett, Mrs. Hansen, Mrs. Farr, Mrs. Murdock, Mrs. Morris, Mrs. Schellenger, Mrs. Chesbrough, Mrs. Florence Salmon, Mrs. Gorham. I feel also like giving the names of the Secretaries who by their records made this report possible.

When we organized six objects were mentioned as fitting work for such a Federation: Improvement of Public Schools, Establishing Training Classes in Domestic Science, Lecture Courses on the University Extension Plan, Establishing a Free Public Library, Woman's Club Room in the Center of the City, Free Concerts. Taken in their order, let us see how nearly the Federation has lived up to the ideals of its founders.

Improvement of Public Schools.

Members of the Federation were responsible for the early establishment in Beloit of the free Kindergartens.

Next, by request, the School Board appointed a visiting committee of six from the Federation to advance interest in the schools. Direct result: Superintendent of Schools and semi-annual promotions.

An educational committee was next appointed from each club, each committee having a grade assigned for special study and oversight. They were able to co-operate with the teachers in many ways tending to better conditions in the school-room. This intelligent interest resulted in a co-operative movement with the School Board toward equipping the first grade room in Royce and the fourth grade in Wright schools as model school rooms, with walls of proper tint, hardwood floors, sash curtains, a cast and a good picture or two in each room. The influence of these surroundings was marked. An art talk given later in the High School enthused the pupils to make a beginning in that building by purchasing several pictures and casts.

Then the Federation agreed to place one good picture in each room in the various grade school buildings, as fast as the School Board could prepare the walls and put in proper floors. The beginning called for forty pictures. These were carefully selected for each grade at a cost of \$200, and made a wonderful showing at the exhibition held before they were presented to the various rooms. Graded as they were during the natural progress of the pupil he became acquainted with at least one good picture in each room. At that time the teachers made it a point to explain the picture with a brief sketch of the artist once a year. Why not keep up the good practice? Later as new buildings were ready pictures were added until in all fifty-four good pictures have been hung in as many rooms.

With the discontinuation of the Friendly Rooms there ceased to exist a sewing school for the children and there came many a plea to the Federation to take it up. In 1901 such schools were started in the Strong and Parker Kindergartens, later two others were added, at least two of these continued

until the School Board was induced to make sewing part of the grade work in the schools, the Federation standing the expense of material and preparation of same. This arrangement was continued until sewing was installed in the High School when we were assured it would still be carried on in the grades under the supervision of the sewing teacher. From such small beginnings this Federation child has grown to be one of the most important courses in our High School

Then came our great triumph, when we were able to say to the School board, "here is \$700; this will secure \$250 more from the state; you can have it if you will start both Manual Training and Domestic Science in the fall." You all know the rest; it speaks for itself louder and stronger than I ever could do it. In lesser ways, too, have we helped. By giving \$50 for linen, dishes and silver for the domestic science dining room; \$15 toward rest room equipment in the High School and \$5 to each of the grade schools for the same purpose; mounting and presenting some 100 pictures; and for a series of years encouraging the children to beautify the city by furnishing flower seeds and offering prizes for best results. Some years over 100 competed and in all \$100 was given in cash prizes. And now the School Board has under consideration the much needed lunch room with the offer from the Federation of \$191 toward equipment if it is started before long. (Later. It was decided by the School Board to be unwise to undertake the operation of a lunch room and the money has been returned to the Federation.)

Next under the head of Establishing Training Classes in Domestic Science. Almost the first thing the Federation did was to secure Miss Clark of Milwaukee, at an expense of \$200, to give a free course of 12 cooking lessons. Again in 1905 the Federation secured a series of Domestic Science lectures given by Mrs. Hiller. These with the final establishing of Domestic Science in the High School makes a most satisfactory showing along this line of suggested possibilities.

We have been instrumental in bringing a number of free art and educational lectures to Beloit by such speakers as Mrs. Sherwood, Mrs. Putnam, Miss Stearns, Mr. Hutchison, Dr. Wallace, Kate Upson Clark, Mrs. McCue, Enos Mills, Prof.

Wright, Zona Gale, and others, besides a course of six lectures on 'Child Culture' by Prof. O'Shea of Madison.

Under the next head, Establishing a Free Public Library. It is with no small satisfaction that we can point to our fine public library as another member of our family that has outgrown us. Some of you may remember that hot summer of 1894 when the Federation circulated petitions and presented them to the Council praying that the question of an extra tax to establish and maintain a Free Public Library in Beloit be submitted to the vote of the people. How by persistent work and the generosity of the press the result of the vote was 1200 for and only 400 against. Steps were immediately taken to open a circulating library which was used during the year that elapsed before the funds were available. Then when the library, housed in the Unity block, had no quarters for a reading room, the Federation equipped, and for three years maintained, a reading room just across the hall. When the library secured larger quarters it assumed charge of the reading room.

Since our fine library building was presented to the city, the Federation has made contributions in various ways; \$50 for the chairs and shades in the assembly room, \$85 for children's books at a time when the library had no funds with which to purchase new books; \$10 for a fine framed picture; mounting many hundreds of Penny and Perry prints for the librarian, and through the kindness of our President, Mrs. Florence Salmon, we had the honor of establishing a children's story hour in the library. This fascinating hour has, since the death of Mrs. Salmon, been continued by Miss Salmon and is a feature we may justly take great pride in. The Federation also prepared and for a time circulated, three free traveling libraries; later these were given to the State Library Commission, where they at once went into further service.

"We also sent many boxes of reading matter to the soldiers during the Spanish-American war, and to the lumber camps in our state.

The one thing we have failed to do as yet, has been the establishing of a Woman's Club Room in the center of the city—or elsewhere. It's a case of the shoemaker's children, I guess. But seriously, is it not fair to hope that 'ere long we

may do as well by ourselves as we have by the other objects for which we were organized, and by having a home of our very own, become in every way a social center?

Last on the list is Free Concerts. We contributed \$50 to the City Band and \$30 to the Treble Clef toward their free concerts. Gave a number of free recitals, sometimes having the school teachers as our guests. We also secured Mrs. Tyng of New York for a Wagner lecture and recital.

Aside from these suggested lines the Federation has gladly mothered other causes, trying as far as possible to select those having 'no visible means of support'. Chief of these was the work done in the early days of the H. P. Strong Emergency Hospital. Here we had the pleasure of furnishing the women's ward, a bed in the men's ward, and of providing many necessities of a general nature. For many years we kept this ward and the bed replenished and in order. The Y. M. C. A. has from time to time received our help. \$50 was our contribution toward the Soldiers' Monument.

Along the line of successful legislation might be mentioned: Petition sent the council for a garbage wagon; Clean-up day; preventing expectoration on sidewalks and in public places; against exposing groceries to the street dust; for better walks and lights in the park, and against granting a saloon license on East Grand avenue. Our efforts to abate the smoke nuisance, to prevent opening of theaters on Sunday and to call the city cemetery Oakwood, were dismal failures—but we tried.

The Federation assisted in the original move to close the stores three nights a week.

Now just a glimpse of what we have accomplished along the line of club work. We sent representatives to Milwaukee to assist in the organization of the Wisconsin State Federation, authorized to make us charter members, also joined the District Federation as charter members. Have had the pleasure of entertaining such prominent club women as Mrs. Herotin, President General Federation of Clubs; Mrs. Morris and Mrs. Nevill, Presidents of the State Federation; Mrs. Hooper, Mrs. Tarrent, Mrs. Tanberg, Mrs. Humphrey and others from the District. Twice have we entertained the District in Convention.

A reciprocity day was established in 1902 and almost every year a most delightful afternoon has been spent together in this way. The Federation has been honored at numerous times by being asked to act as patronesses for college contests, etc., and one year very successfully took charge of the Ladies' Night program for the Six O'clock club.

Our Welfare Committee invested \$25, appropriated by the City Council, in bulbs which they planted in the City Park, making it to bloom like a garden when spring came. They also entered a Federation float in the parade last Fourth of July, and this year contributed by managing a rest room for women and children.

Two years ago our name was changed to The Beloit Federation of Women, thus admitting of individual members as well as clubs.

How have we raised the money for all this work? Truly, devious and varied have been the ways. Sometimes it's been \$1 per member, once it was by the famous Trip 'Round the World, again it was The Passing Show, then our great Tag Day, netting over \$700, and last year it was the eight performances of Pinafore given by the Silver Arrow dramatic society of the High School, in the Grand theater.

Since figures are such stubborn things they will best tell how most of our money has been spent; though money does not cover the half of what we have done.

CLUB EXPENSES.

Meetings and running expenses.....	\$294.80	
State and District Dues	129.35	
Entertaining District Convention twice....	179.86	\$ 604.01
City.		
Free lectures and speakers	\$441.87	
Free Concerts	80.00	
Free Reading Room	559.31	
City Library	150.80	
Traveling Libraries	20.00	
Strong Emergency Hospital	453.19	
Y. M. C. A.	164.00	
Soldiers' Monument	50.00	
Civics Com., parks, etc.	40.00	\$1,959.17

Schools.

Pictures, etc.	\$432.75
Manual Training	500.00
Domestic Science	250.00
Sewing Schools	356.33
Rest Rooms	50.00
Flower Seeds and Prizes	110.00
Lunch room—toward equipment	191.78 \$1,890.86

Grand Total\$ 4,454.04

Not a bad financial showing for 150 busy women in a space of twenty years. Now with our place established as an important factor in things pertaining to the welfare of our city and the increase of interest shown in the organization, what may we not accomplish in the next twenty years? Surely united effort can carry forward almost any good work, and so we say, "Long live the Beloit Federation of Women".

CARRIE ROSS HANSEN.

MUNICIPAL CHRISTMAS TREE.

At the same meeting referred to above, the wish was expressed that Beloit might have a Municipal Christmas Tree. The matter was taken up by the Welfare Committee and by the interest and generosity of the Beloit Water, Gas and Electric Co., Beloit joined the procession of cities and had a glorious municipal tree. The Water, Gas & Electric Co. gave and set the tree, and not only covered it with varied colored electric lights, but surmounted it by a most brilliant electric star. The ladies in charge decorated the tree and arranged a brief and fitting program for Christmas eve. A more perfect night could not have been wished for by the eager and interested hundreds who waited in uttermost silence for the hour to strike that made the lighted tree a thing of beauty in their midst. And each successive evening until after the bells rang in the new year, the tree stood, through wind and through snow, aglow with its many colored lights, its crowning star sending afar its rays of peace, and good will, a joy and an inspiration to all. And Christmas was more joyous because of the Municipal Tree.

C. R. H.



